



In your box

4 oz. Alfredo Sauce
8 oz. Cooked Fettuccine
1 oz. Roasted Garlic & Herb Butter
½ oz. Seasoned Croutons
6 oz. Broccoli Florets

Customize It Options

12 oz. Diced Boneless Skinless Chicken Breasts
13 ½ oz. Organic Boneless Skinless Chicken Breasts
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat, soy

You will need

Salt, Pepper



Oven-Ready

Diced Chicken Fettuccine Alfredo

with broccoli

NUTRITION per serving—Calories: 634, Carbohydrates: 47g, Fat: 29g, Protein: 47g, Sodium: 1406mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **pasta**, **Alfredo sauce**, $\frac{1}{4}$ cup **water**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper** in provided tray. Stir in **broccoli**.



Add the Chicken

- Pat **chicken** dry. Top **pasta** with chicken and a pinch of **salt** and **pepper**.
- *If using **whole chicken breasts**, cut into 1" dice and follow same instructions.*



Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- Carefully remove from oven. Crush **croutons**. Stir **butter** into tray and top pasta with crushed croutons. Bon appétit!