



In your box

- ½ tsp. Garlic Salt
- .42 oz. Mayonnaise
- 2 fl. oz. Green Chili Aioli
- 1 oz. Queso Fresco
- 8 oz. Cubed Butternut Squash
- ½ oz. Crispy Red Peppers
- 5 oz. Corn Kernels

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

Queso and Pepper Crusted Chicken

with green chili butternut and corn

NUTRITION per serving—Calories: 620, Carbohydrates: 34g, Fat: 35g, Protein: 45g, Sodium: 1671mg.

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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Spicy



1

Prepare The Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **butternut squash**, **corn**, **garlic salt**, and 1 tsp. **olive oil** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Pat **chicken** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- *If using **steak**, follow same instructions.*



2

Grill The Meal

- Place **grill bag** on hot grill and cook until **butternut squash** is tender, 15-18 minutes, flipping once halfway through.
- While grill bag cooks, place **chicken** on hot grill and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- *If using **steak**, cook until reaches a minimum internal temperature of 145 degrees, 5-7 minutes per side.*



3

Finish The Dish

- Carefully open grill bag and stir in **green chili aioli**. (Taste first before adding; aioli is spicy!). Scoop out **vegetables**.
- Plate dish as pictured on front of card, topping chicken evenly with **mayonnaise**, **crispy red peppers**, and **cheese**. Bon appétit!

For a Rainy Day...

- If cooking indoors, preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry. Prepare a baking sheet with foil and **cooking spray**. Place **butternut squash**, 1 tsp. **olive oil**, and **garlic salt** on prepared baking sheet and toss to coat. Spread into a single layer and roast in hot oven until butternut squash is tender, 26-30 minutes. After 20 minutes, carefully add **corn** and keep roasting. While vegetables roast, pat **chicken** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Place a medium non-stick pan over medium heat and add 1 tsp. olive oil. Add chicken to hot pan and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side. Remove to a plate and cover. Remove roasted vegetables to a bowl and stir in **aioli** (taste first before adding). Follow same grilling instructions.