



In your box

- ½ tsp. Garlic Salt
- 1 oz. Shredded Cheddar Cheese
- ½ oz. Dijon Mustard
- 2 tsp. Chicken Demi-Glace Concentrate
- 1 oz. Crispy Fried Onions
- .7 oz. Sour Cherry Jam
- 12 oz. Trimmed Green Beans

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 12 oz. Salmon Fillets
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

Olive Oil, Cooking Spray
Mixing Bowl

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Grill-Ready



Cherry Glazed Grilled Chicken

with white cheddar green beans

NUTRITION per serving—Calories: 489, Carbohydrates: 29g, Sugar: 13g, Fiber: 4g, Protein: 46g, Sodium: 1457mg, Fat: 21g, Saturated Fat: 7g
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

Not Spicy

Before you cook

All cook times are approximate based on testing.



Customize It Instructions

- If using **ribeye**, follow same instructions as chicken in Steps 1 and 2, grilling undisturbed until browned and steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **salmon fillets**, pat dry and season flesh side with remaining **garlic salt** and 1 tsp. **olive oil**. Follow same instructions as chicken in Steps 1 and 2, grilling, skin side up first, until salmon reaches minimum internal temperature, 4-6 minutes per side.

1. Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium-high. Thoroughly rinse any fresh produce and pat dry.
- Place **green beans**, 1 Tbsp. **water**, 1 tsp. **olive oil**, and half the **garlic salt** (reserve remaining for chicken) in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Pat **chicken** dry, and season both sides with remaining garlic salt and 1 tsp. olive oil.

2. Grill the Meal

- Place grill bag on hot grill and cook until **green beans** are fork-tender, 18-20 minutes, flipping once halfway through.
- While grill bag cooks, place **chicken** on hot grill and cook until chicken reaches a minimum internal temperature 165 degrees, 5-7 minutes per side.
- Rest grilled chicken, 3 minutes.



3. Finish the Dish

- In a mixing bowl, combine **cherry jam** and **demi-glace**.
- Carefully, open grill bag and add **mustard**. Carefully toss **green beans** in bag to coat. Add **cheese**. Let melt, 3 minutes. Once cheese has melted, carefully scoop out green beans.
- Plate dish as pictured on front of card, topping chicken with cherry-demi mixture, and green beans with **crispy onions**. Bon appétit!

For a Rainy Day...

- If cooking indoors, pat **chicken** dry and season both sides with half the **garlic salt** (reserve remaining for green beans). Thoroughly rinse any fresh produce and pat dry. 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. While chicken cooks, place another medium non-stick pan over medium heat and add 1 Tbsp. olive oil. Add **green beans** and remaining garlic salt to hot pan and stir occasionally until tender, 8-10 minutes. *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.* Remove from burner and stir in **mustard** until green beans are coated. Top with **cheese** and let melt, 3 minutes. In a mixing bowl, combine **cherry jam** and **demi-glace**. Follow same plating instructions.