



In your box

- .3 oz. Butter
- ½ oz. Crispy Fried Onions
- 2 tsp. Chicken Demi-Glace
- 1 Red Bell Pepper
- 2 tsp. Bayou Blend
- 4 oz. Light Cream
- 2 Zucchini
- 1 oz. Light Cream Cheese

Customize It Options

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

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan, Large Non-Stick Pan



Ready in 15

Chicken Lazone

with zucchini and red peppers

NUTRITION per serving—Calories: 552, Carbohydrates: 22g, Fat: 33g, Protein: 42g, Sodium: 1712mg.

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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **seasoning blend**

Customize It Instructions

- If using **sirloin steaks**, follow same instructions as chicken in Step 1, cooking until steak reaches minimum internal temperature of 145 degrees, 5-7 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Chicken

- Pat **chicken** dry, and season both sides with a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add chicken to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove chicken to a plate and tent with foil. Reserve pan; no need to wipe clean.
- While chicken cooks, prepare vegetables.



2

Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into thin strips.
- Trim **zucchini** ends and quarter lengthwise. Cut into 2" lengths.



3

Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **zucchini**, **red bell pepper**, half the **seasoning blend** (reserve remaining for sauce), and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until tender, 8-10 minutes.



4

Make Sauce and Finish Dish

- Return pan used to cook chicken to medium heat. Add **cream cheese**, **butter**, **cream**, **chicken demi-glace**, and remaining **seasoning blend** to hot, dry pan.
- Bring to a simmer, stirring constantly. Once simmering, stir constantly until cream cheese is melted and sauce thickens slightly, 3-4 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping **chicken** with sauce and **vegetables** with **crispy onions**. Bon appétit!