



#### In your box

- 5 oz. Corn Kernels
- 1 tsp. Buttermilk-Dill Seasoning
- 2 oz. Shredded Cheddar Cheese
- 1 oz. Light Cream Cheese
- ½ oz. Crispy Jalapeños
- ½ oz. Crumbled Bacon
- 8 oz. Precooked Seasoned Potatoes

#### Customize It Options

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

\*Contains: milk, wheat

#### You will need

- Olive Oil, Pepper



Oven-Ready

## Cheddar Bacon Crusted Chicken

with ranch potatoes

NUTRITION per serving—Calories: 727, Carbohydrates: 37g, Fat: 43g, Protein: 53g, Sodium: 1628mg.

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

Mild



1

### Prepare the Ingredients

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Mix **potatoes**, **corn**, 2 tsp. **olive oil**, **seasoning blend**, and a pinch of **pepper** in bottom of provided tray. Push to one side.
- Pat **chicken** dry and place in empty side of tray.



2

### Add the Topping

- Top **chicken** evenly with **cream cheese** and sprinkle with **cheddar cheese** and **crumbled bacon**.



3

### Bake the Dish

- Bake uncovered in hot oven until **cheese** is melted and **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- Carefully remove from oven and top **potatoes** with **crispy jalapeños** (to taste). Bon appétit!