



### In your box

- ½ tsp. Smoked Paprika
- ¼ cup Italian Panko Blend
- 2 oz. Sour Cream
- 1 Shallot
- ¼ oz. Dijon Mustard
- ½ tsp. Garlic Salt
- 12 oz. Green Beans
- 1 Lemon

### Customize It Options

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

\*Contains: milk, wheat

### You will need

- Olive Oil, Pepper, Cooking Spray
- Baking Sheet, 2 Mixing Bowls

### Minimum Internal Protein Temperature

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

Classic Meal Kit



## One-Pan Crispy Deviled Chicken

with creamy mustard sauce and green beans

NUTRITION per serving—Calories: 475, Carbohydrates: 24g, Sugar: 9g, Fiber: 6g, Protein: 42g, Sodium: 1134mg, Fat: 23g, Saturated Fat: 6g  
 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.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic salt**



### 1. Prepare the Ingredients

- Trim ends off **green beans**.
- Halve and juice **lemon**.
- Peel and halve **shallot**. Slice halves into thin strips.
- In a mixing bowl, combine **panko**, **paprika**, and 2 tsp. **olive oil**. Set aside.
- Pat **chicken** dry, and season both sides with half the **garlic salt** (reserve remaining for green beans).

### 2. Prepare the Chicken and Vegetables

- Place **green beans** and **shallot** on prepared baking sheet and toss with 1 Tbsp. **olive oil**, remaining **garlic salt**, and a pinch of **pepper**. Massage oil and seasoning into vegetables. Spread into a single layer on one half of baking sheet.
- Place **chicken** on empty half of baking sheet. Spread **Dijon** on chicken and top with **panko mixture**, pressing gently to adhere.

### Customize It Instructions

- If using **mahi-mahi**, pat dry and halve. Season all over with half the **garlic salt**. Roast **green beans** and **shallot**, 15 minutes. Add mahi-mahi to baking sheet and follow same instructions as chicken for topping. Roast in hot oven until mahi reaches minimum internal temperature, 4-5 minutes .



### 3. Roast the Chicken and Vegetables

- Roast in hot oven until **vegetables** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 17-20 minutes.
- While chicken roasts, make sauce.



### 4. Make the Sauce

- In another mixing bowl, combine **sour cream**, 2 tsp. **lemon juice**, 1 tsp. **olive oil**, and a pinch of **pepper**. Set aside.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **chicken** with **sauce**. Bon appétit!