



#### In your box

- 2 Brioche Buns
- 2 Pineapple Rings
- 1 oz. Teriyaki Glaze
- 8 oz. Vegetable Medley
- 4 oz. Slaw Mix
- 1 tsp. Sriracha
- 1 tsp. Asian Garlic, Ginger & Chile Seasoning
- 1 fl. oz. Creamy Roasted Sesame Dressing

#### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

\*Contains: milk, eggs, wheat, soy

#### You will need

- Olive Oil, Pepper, Cooking Spray
- Mixing Bowl



Grill-Ready

## Huli-Huli Grilled Chicken Sandwich

with mixed vegetables

NUTRITION per serving—Calories: 710, Carbohydrates: 74g, Fat: 24g, Protein: 49g, Sodium: 1664mg.

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

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium



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### Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **vegetable medley**, **seasoning blend**, 2 tsp. **olive oil**, and a pinch of **pepper** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Combine **slaw mix** and **dressing** in a mixing bowl.
- Pat **chicken** dry, and season on both sides with a pinch of **pepper**. Drizzle with 1 tsp. olive oil.
- *If using **steak** or **NY strip steak**, follow same instructions.*



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### Finish the Dish

- Carefully, open **grill bag** and scoop out **vegetables**.
- *If using **NY strip steak**, halve to serve*
- Plate dish as pictured on front of card, placing **chicken** on **bottom bun** and topping with **teriyaki glaze**, **pineapple**, **slaw**, **Sriracha** (to taste), and top bun. Bon appétit!



2

### Grill the Meal

- Place **grill bag** on hot grill and cook until vegetables are tender, 15-18 minutes.
- While grill bag cooks, place **chicken** on hot grill and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Place **pineapple** on hot grill and grill until slightly charred, 1-2 minutes per side.
- Separate **brioche bun** halves. Place buns, cut-side down, on hot grill and toast, 30-60 seconds.
- *If using **steak**, grill until steak reaches a minimum internal temperature of 145 degrees, 5-7 minutes per side. If using **NY strip steak**, grill until steak reaches a minimum internal temperature of 145 degrees, 7-9 minutes per side.*

### For a Rainy Day

- If cooking indoors, pat **chicken** dry, and season with a pinch of **salt** and **pepper**. Thoroughly rinse any fresh produce and pat dry. In a mixing bowl, combine **slaw** and **dressing**. Set aside. 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 chicken to a plate and tent with foil. Wipe pan clean and reserve. While chicken cooks, place another medium non-stick pan over medium heat and add 2 tsp. olive oil. Add **vegetable medley**, **seasoning blend**, and a pinch of pepper to hot pan and stir occasionally until tender, 8-10 minutes. While vegetable medley cooks, return pan used to cook chicken to medium heat. Separate **brioche buns** and add to hot pan, cut side down. Toast, 1-2 minutes. Remove buns from pan and keep over medium heat. Add **pineapple** and cook until lightly charred, 1-2 minutes per side. Remove from burner. Follow same plating instructions.