



In your box

- 4 oz. Sliced Red Bell Pepper
- 8 oz. Broccoli Florets
- 🌶️ 1 tsp. Sriracha
- .203 fl. oz. Tamari Soy Sauce
- 1.26 oz. Mayonnaise
- 1 tsp. Multicolor Sesame Seeds
- ½ oz. Sesame Sticks
- ½ tsp. Cilantro Lime Pepper Salt

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Filets Mignon
- 12 oz. Sirloin Steaks
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: eggs, wheat, soy

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl

Minimum Internal Protein Temperature

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

Oven-Ready



Sesame Chicken and Soy Sriracha Aioli

with cilantro lime broccoli

NUTRITION per serving—Calories: 480, Carbohydrates: 16g, Sugar: 5g, Fiber: 5g, Protein: 44g, Sodium: 1517mg, Fat: 27g, Saturated Fat: 5g
 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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.



Customize It Instructions

- If using **sirloin**, follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven until steak reaches minimum internal temperature, 15-18 minutes. Rest, 3 minutes.
- If using **filets mignon**, follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven until steak reaches minimum internal temperature, 15-20 minutes. Rest, 3 minutes.

1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **broccoli**, **red bell pepper strips**, **seasoning blend**, 2 tsp. **olive oil**, and a pinch of **salt** and **pepper** in provided tray. Spread into an even layer.
- Bake uncovered in hot oven, 10 minutes.

2. Add the Chicken

- Carefully remove tray from oven. Push **vegetables** to one side. *Tray will be hot! Use a utensil.*
- Pat **chicken** dry, and add to empty side of tray. Top with **sesame seeds** and a pinch of **salt** and **pepper**.



3. Make Aioli and Bake Dish

- Bake again uncovered in hot oven until **broccoli** is tender and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove tray from oven. Mix **soy sauce**, **Sriracha** (to taste), and **mayonnaise** in a mixing bowl until completely combined. Top chicken with aioli and broccoli with **sesame sticks**. Bon appétit!