



In your box

- ½ tsp. Garlic Salt
- 3 Tbsp. Sun-Dried Tomato Pesto
- 1 ½ oz. Mozzarella Slices
- ½ oz. Seasoned Croutons
- .3 oz. Butter
- 2 oz. Sliced Red Onion
- 12 oz. Trimmed Green Beans

Customize It Options

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

*Contains: milk, wheat, soy

You will need

Olive Oil, Salt, Pepper



Oven-Ready

Sun-Dried Tomato Mozzarella Chicken

with garlic butter green beans

NUTRITION per serving—Calories: 501, Carbohydrates: 23g, Fat: 25g, Protein: 48g, Sodium: 1637mg.

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

Not Spicy



1

Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **green beans**, **onion**, 2 tsp. **olive oil**, and a pinch of **salt** and **pepper** in provided tray. Push to one side of tray.
- Bake uncovered in hot oven, 10 minutes.



2

Add the Chicken

- Carefully remove from oven. Pat **chicken** dry. Place chicken in empty side of tray and top with a pinch of **salt** and **pepper**. Top evenly with **pesto** and **mozzarella**.
- If using **steaks**, follow same instructions.



3

Bake the Dish

- Bake uncovered in hot oven until **cheese** is melted and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- If using **steaks**, bake uncovered in hot oven until steaks reach a minimum internal temperature of 145 degrees, 20-25 minutes.
- Carefully remove from oven. Remove chicken to a plate and let rest, 5 minutes.
- Stir **garlic salt** and **butter** into **green beans** until combined. Coarsely crush **croutons** and sprinkle over green beans. Bon appétit!