



In your box

- 2 oz. Shredded Cheddar Cheese
- 3 oz. Corn Kernels
- 1 oz. Roasted Garlic & Herb Butter
- .7 oz. Sour Cherry Jam
- 2 Zucchini
- 1 oz. Smoky BBQ Sauce
- 1 oz. Light Cream Cheese

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Filets Mignon
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Cherry BBQ Chicken

with cheddar creamed corn and zucchini

NUTRITION per serving—Calories: 618, Carbohydrates: 30g, Sugar: 18g, Fiber: 3g, Protein: 49g, Sodium: 1534mg, Fat: 36g, Saturated Fat: 15g
 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



1. Prepare the Ingredients

- Trim **zucchini** ends and cut into ¼" slices on an angle.
- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.

2. Cook the Vegetables

- Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **zucchini** to hot pan. Stir occasionally until lightly browned and tender, 4-5 minutes.
- Add **corn**, **cream cheese**, **cheddar cheese**, **garlic and herb butter**, ¼ tsp. **salt**, and 2 Tbsp. **water**. Stir constantly until combined and cheese is melted, 1-2 minutes.
- Remove from burner.
- While vegetables cook, cook chicken.

Customize It Instructions

- If using **steaks**, follow same instructions as chicken in Steps 1 and 3, cooking until steaks reach minimum internal temperature, 4-6 minutes per side. Rest at least 3 minutes.
- If using **NY strip steak**, follow same instructions as chicken in Steps 1 and 3, cooking until steaks reach minimum internal temperature, 7-10 minutes per side. Rest at least 3 minutes. Halve to serve.



3. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **chicken breasts** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner.

4. Sauce the Chicken

- Add **BBQ sauce** and **cherry preserves** to pan with **chicken** and stir to combine. Flip chicken until coated.



5. Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!