



In your box

1 oz. Shredded Parmesan Cheese
4 oz. Rosee Sauce
12 oz. Trimmed Green Beans
2 Tbsp. Basil Pesto

Customize It Options

13 oz. Boneless Skinless Chicken Breasts
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



Oven-Ready

Pesto Parmesan Chicken

with Tuscan tomato green beans

NUTRITION per serving—Calories: 436, Carbohydrates: 18g, Fat: 21g, Protein: 46g, Sodium: 1479mg.

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

Not Spicy



Bake the Green Beans

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray. Spread into an even layer.
- Bake uncovered in hot oven, 15 minutes.



Add the Chicken

- Carefully remove tray from oven and push **green beans** to one side. *Careful, tray will be hot! Use a utensil.* Top green beans with **sauce**.
- Pat **chicken breasts** dry, and add to empty side of tray. Top evenly with **pesto**, then **Parmesan**.



Finish the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 17-20 minutes.
- Carefully remove from oven. Rest chicken 5 minutes before serving. Bon appétit!