



In your box

- 1 oz. Goat Cheese
- .42 oz. Mayonnaise
- 12 oz. Trimmed Green Beans
- 1 tsp. Seasoned Salt Blend
- ½ oz. Sliced Almonds
- 1 oz. Crispy Fried Onions
- 13 oz. Boneless Skinless Chicken Breasts
- 2 tsp. Mirepoix Base

*Contains: milk, eggs, wheat, tree nuts (almonds)

You will need

Olive Oil, Salt



Oven-Ready

Goat Cheese-Crusted Chicken

with green beans and almonds

NUTRITION per serving—Calories: 501, Carbohydrates: 22g, Fat: 26g, Protein: 46g, Sodium: 1726mg.

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



1

Add the Chicken

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Pat **chicken breasts** dry and add to one side of provided tray. Top chicken evenly with a pinch of **salt**, **mayonnaise**, and **goat cheese** (crumbling with your hands if necessary), pressing gently to adhere.



2

Add the Green Beans

- Place **green beans** in empty half of tray. Top with 2 tsp. **olive oil**, **seasoned salt**, and **mirepoix base**.



3

Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove from oven. Top chicken with **crispy onions**, pressing to adhere. Garnish **green beans** with **almonds**. Bon appétit!