



### In your box

- 1 Tbsp. Mayonnaise
- ½ tsp. Garlic Salt
- ½ fl. oz. Honey
- 🔥 1 tsp. Sriracha
- ½ oz. Wonton Strips
- 8 oz. Vegetable Medley
- 5 oz. Edamame
- 1 ½ fl. oz. Asian Sesame Dressing

### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. Duroc Boneless Pork Chops
- 12 oz. Boneless Pork Chops
- 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

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Oven-Ready



# Honey Sriracha Chicken

with vegetable medley

NUTRITION per serving—Calories: 548, Carbohydrates: 30g, Sugar: 15g, Fiber: 6g, Protein: 49g, Sodium: 1594mg, Fat: 27g, Saturated Fat: 4g  
 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

**Mild**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
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### 1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Mix **vegetable medley**, **edamame**, **garlic salt**, and 1 tsp. **olive oil** in bottom of provided tray. Spread into an even layer.
- Bake uncovered in hot oven, 5 minutes.



### 2. Add Chicken and Topping

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

## Customize It Instructions

- If using **pork chops**, in Step 1, bake vegetables uncovered, 10 minutes. Follow same instructions chicken in Steps 2 and 3, baking uncovered until **vegetables** are tender and pork reaches a minimum internal temperature, 15-20 minutes.



### 3. Bake the Dish

- Bake uncovered in hot oven until **vegetables** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- While meal bakes, combine **mayonnaise** and **Sriracha** (to taste) in a mixing bowl.
- Carefully remove from oven. Top chicken with Sriracha-mayonnaise mixture (to taste), **honey**, and **crispy wontons**. Top vegetables with **sesame dressing**. Bon appétit!