



In your box

- 1 fl. oz. Sherry Shallot Vinaigrette
- 2 fl. oz. Buttermilk Ranch Dressing
- 12 oz. Trimmed Green Beans
- ½ tsp. Garlic Salt
- ½ oz. Crispy Fried Onions
- 2 oz. Shredded Cheddar Cheese

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper

Minimum Internal Protein Temperature

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

Oven-Ready



Cheddar Ranch Chicken

with green beans

NUTRITION per serving—Calories: 615, Carbohydrates: 20g, Sugar: 8g, Fiber: 4g, Protein: 47g, Sodium: 1666mg, Fat: 38g, Saturated Fat: 11g
 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	Cook Within	Difficulty Level	Spice Level
30-40 min.	5 days	Easy	Not Spicy

Before you cook

All cook times are approximate based on testing.



1. Prepare the Ingredients

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans**, 1 Tbsp. **water**, 1 tsp. **olive oil**, and **garlic salt** in provided tray.
- Bake uncovered in hot oven, 10 minutes.



2. Add the Chicken

- Carefully remove tray from oven. Push **green beans** to one side. Tray will be hot! Use a utensil.
- Pat **chicken** dry. Place chicken in empty side of tray and top evenly with a pinch of **salt** and **pepper** and **cheese**.

Customize It Instructions

- If using **sirloin**, in Step 1, bake green beans uncovered, 20 minutes. Follow same instructions as chicken in Steps 2 and 3, baking uncovered until steak reaches minimum internal temperature, 16-20 minutes.
- If using **pork chops**, in Step 1, bake green beans uncovered, 20 minutes. Follow same instructions as chicken in Steps 2 and 3, baking uncovered until pork reaches minimum internal temperature, 16-20 minutes.



3. Finish the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- Carefully remove from oven. Rest chicken 5 minutes, then top with **ranch dressing**. Drizzle **green beans** with **sherry vinaigrette** and top with **crispy onions**. Bon appétit!