



### In your box

- .42 oz. Mayonnaise
- 2 oz. Shredded Swiss Cheese
- 12 oz. Root Vegetable Medley
- 1 oz. Roasted Garlic & Herb Butter
- 1 tsp. Garlic Pepper

### 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

\*Contains: milk, eggs

### 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



## Fondue Chicken

with roasted garlic herb Root Vegetables

NUTRITION per serving—Calories: 590, Carbohydrates: 30g, Sugar: 6g, Fiber: 5g, Protein: 48g, Sodium: 1122mg, Fat: 31g, Saturated Fat: 12g  
 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

40-50 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

## Before you cook

All cook times are approximate based on testing.



### 1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Add **root vegetable medley** in a single layer in provided tray. Top with 2 tsp. **olive oil**, **garlic pepper**, and a pinch of **salt** and **pepper**.
- Bake uncovered in hot oven until beginning to soften, 12-15 minutes.



### 2. Add the Chicken

- Carefully remove tray from hot oven and push **vegetables** to one side. *Tray will be hot! Use a utensil.*
- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.
- Add chicken to empty side of tray and top evenly with **mayonnaise**, then **cheese**.
- Bake again uncovered until vegetables are cooked through and chicken reaches a minimum internal temperature of 165 degrees, 15-18 minutes.

### Customize It Instructions

- If using **sirloin steaks**, follow same instructions as chicken in Step 2, baking uncovered in hot oven until steak reaches minimum internal temperature, 15-18 minutes. Rest, 3 minutes.



### 3. Finish the Dish

- Carefully remove tray from oven. Transfer **chicken** to a plate. Add **butter** to **vegetables** and stir to combine. Bon appetit!