



In your box

- ½ oz. Crumbled Bacon
- 1 oz. Shredded Parmesan Cheese
- 2 oz. Baby Spinach
- 4 oz. Grape Tomatoes
- 2 Russet Potatoes
- 4 fl. oz. Cream Sauce Base
- 1 Tbsp. Sun-Dried Tomato Pesto
- 1 tsp. Tomato Seasoning

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 12 oz. Salmon Fillets

*Contains: milk, soy

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Medium Non-Stick Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Chicken and Bacon Spinach Cream

with grape tomatoes and potatoes

NUTRITION per serving—Calories: 743, Carbohydrates: 45g, Sugar: 7g, Fiber: 4g, Protein: 53g, Sodium: 1594mg, Fat: 39g, Saturated Fat: 14g
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

Intermediate

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and generously coat with **cooking spray**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



1. Start the Vegetables

- Peel **potatoes** (if desired), halve lengthwise, and cut into ¼" half-moons.
- Place potatoes on prepared baking sheet and toss with 1 Tbsp. **olive oil**, **seasoning blend**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer and roast in hot oven, 15 minutes.
- While potatoes roast, prepare ingredients.



2. Prepare the Ingredients

- Halve **tomatoes**.
- Coarsely chop **spinach**.
- Pat **chicken breasts** dry.

Customize It Instructions

- If using **ribeye**, follow same instructions as chicken in Steps 2 and 3, cooking undisturbed until browned and steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **salmon**, pat dry and season flesh side with ¼ tsp. **salt** and a pinch of **pepper**. Follow same instructions as chicken in Step 3, cooking, skin side up first, until salmon reaches minimum internal temperature, 4-6 minutes per side.



3. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **chicken breasts** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner. Remove chicken to a plate and tent with foil. Wipe pan clean and reserve.
- While chicken cooks, finish vegetables.



4. Finish the Vegetables

- Carefully remove baking sheet from oven and gently stir in **tomatoes** and 1 tsp. **olive oil**. *Baking sheet will be hot! Use a utensil.*
- Spread into a single layer and top evenly with **cheese**. Roast again until **potatoes** are browned and tender, tomatoes are soft, and cheese is lightly browned, 12-15 minutes.
- When vegetables have five minutes left to cook, make sauce.



5. Make Sauce and Finish Dish

- Return pan used to cook chicken to medium heat. Add **bacon** to hot pan and stir often until browned, 1-2 minutes.
- Add **spinach** and **cream sauce base**. Bring to a boil.
- Once boiling, cook until spinach wilts and sauce thickens slightly, 1-2 minutes.
- Stir in a pinch of **salt** and **pepper**. Remove from burner.
- Plate dish as pictured on front of card, topping **vegetables** with **pesto**. Bon appétit!