



In your box

- 4 oz. Roasted Red Peppers
- ½ tsp. Garlic Salt
- 2 oz. Sliced Red Onion
- .3 oz. Butter
- ½ oz. Seasoned Croutons
- 1 ½ oz. Mozzarella Slices
- 3 Tbsp. Sun-Dried Tomato Pesto
- 8 oz. Green Beans

Customize It Options

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

*Contains: milk, wheat, soy

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



Sun-Dried Tomato Mozzarella Chicken

with garlic butter green beans

NUTRITION per serving—Calories: 507, Carbohydrates: 23g, Sugar: 10g, Fiber: 6g, Protein: 48g, Sodium: 1618mg, Fat: 25g, Saturated Fat: 7g
 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

Not Spicy

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **sirloin**, follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven until steak reaches minimum internal temperature, 18-20 minutes. Rest, 3 minutes.
- If using **pork chops**, follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 18-20 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Mix **green beans**, **roasted red peppers**, **onion**, 2 tsp. **olive oil**, and a pinch of **salt** and **pepper** in provided tray. Push to one side of tray.
- Bake uncovered in hot oven, 10 minutes.



2. Add the Chicken

- Carefully remove tray from oven.
- Pat **chicken** dry.
- Place chicken in empty side of tray and top evenly with a pinch of **pepper**, **pesto**, then **cheese**. *Tray will be hot! Use caution.*



3. Bake the Dish

- Bake uncovered in hot oven until **cheese** is melted and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove from oven. Remove chicken to a plate and rest, 5 minutes.
- Stir **garlic salt** and **butter** into **green beans** until combined. Coarsely crush **croutons** and sprinkle on green beans. Bon appétit!