



In your box

- 1 oz. Grated Parmesan
- 2 Tbsp. Roasted Red Pepper Pesto
- 1 ½ fl. oz. Caesar Dressing
- 12 oz. Trimmed Green Beans
- 1 oz. Seasoned Croutons

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 14 oz. Duroc Boneless Pork Chops
- 12 oz. Salmon Fillets
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

*Contains: milk, wheat, soy, fish (anchovy)

You will need

Olive Oil, Salt, Cooking Spray

Minimum Internal Protein Temperature

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

Grill-Ready



Grilled Caesar Chicken

with roasted red pepper pesto green beans

NUTRITION per serving—Calories: 592, Carbohydrates: 21g, Sugar: 7g, Fiber: 5g, Protein: 49g, Sodium: 1412mg, Fat: 35g, Saturated Fat: 8g
 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 **pork chops**, follow same instructions as chicken in Steps 1 and 2, grilling on hot grill until pork reaches minimum internal temperature, 5-7 minutes per side. Rest, 3 minutes.
- If using **ribeye**, follow same instructions as chicken in Steps 1 and 2, grilling on hot grill until browned and steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **salmon fillets**, follow same instructions as chicken in Steps 1 and 2, cooking, skin side up first, until salmon reaches minimum internal temperature, 4-6 minutes per side.



1. Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **green beans**, **red pepper pesto**, 1 Tbsp. **olive oil**, 1 Tbsp. **water**, and ¼ tsp. **salt** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Pat **chicken** dry, and drizzle both sides with 1 tsp. olive oil.



2. Grill the Meal

- Place grill bag on hot grill and cook until **green beans** are tender, 22-26 minutes, flipping bag halfway through.
- While grill bag cooks, place **chicken** on hot grill and cook until browned, 4-6 minutes on one side.
- Flip chicken, and top with half the **dressing** (reserve remaining for garnish). Cook until chicken reaches a minimum internal temperature of 165 degrees, 4-6 minutes.



3. Finish the Dish

- Carefully, open grill bag and scoop out **green beans**.
- Crush **croutons**.
- Plate dish as pictured on front of card, topping green beans with **Parmesan**, and **chicken** with remaining **dressing** and crushed croutons. Bon appétit!

For a Rainy Day...

- If cooking indoors, pat **chicken** dry. Thoroughly rinse any fresh produce and pat dry. Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add chicken breasts to hot pan and cook until browned on one side, 5-7 minutes. Flip, and top with half the **dressing**. Cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes. While chicken cooks, place another medium non-stick pan over medium heat and add 1 Tbsp. olive oil. Add **green beans** to hot pan and stir occasionally until tender, 8-10 minutes. *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.* Stir in **red pepper pesto** until combined. Remove from burner. Follow same plating instructions as grilling.