



In your box

- 8 oz. Precooked Seasoned Potatoes
- 2 Tbsp. Roasted Red Pepper Pesto
- 6 oz. Pepper and Onion Mix
- 2 Provolone Slices
- .42 oz. Mayonnaise
- 1 tsp. Chimichurri Seasoning

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

You will need

Salt, Pepper

Minimum Internal Protein Temperature

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

Oven-Ready



Chimichurri Chicken Provoleta

with roasted red pepper potatoes

NUTRITION per serving—Calories: 562, Carbohydrates: 25g, Sugar: 5g, Fiber: 1g, Protein: 46g, Sodium: 1689mg, Fat: 29g, 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.



1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **potatoes, pepper and onion mix, red pepper pesto,** and a pinch of **salt and pepper** in provided tray. Push to one side.



2. Add the Chicken

- Pat **chicken** dry and place in empty side of tray. Season with **seasoning blend** and a pinch of **salt and pepper**.
- Spread **mayonnaise** evenly on chicken and top with **cheese**.

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 2 and 3, baking uncovered until pork reaches minimum internal temperature, 25-30 minutes.
- If using **sirloin steaks**, follow same instructions as chicken in Steps 2 and 3, baking uncovered until steak reaches minimum internal temperature, 25-30 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 tray from oven. Rest chicken 5 minutes before serving. Bon appétit!