



In your box

- 1 oz. Teriyaki Glaze
- 1 ½ fl. oz. Asian Sesame Dressing
- 🔥 1 tsp. Sriracha
- 8 oz. Broccoli Florets
- 4 oz. Sliced Red Bell Pepper
- 🔥 1 tsp. Asian Garlic, Ginger & Chile Seasoning
- ½ oz. Crispy Fried Onions

Customize It Options

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

*Contains: wheat, soy

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



Teriyaki-Sriracha Chicken

with sesame broccoli and peppers

NUTRITION per serving—Calories: 418, Carbohydrates: 24g, Sugar: 13g, Fiber: 5g, Protein: 43g, Sodium: 1592mg, Fat: 16g, Saturated Fat: 3g
 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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium

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.
- Mix **broccoli**, **red bell pepper**, **dressing**, and a pinch of **salt and pepper** in provided tray. Push to one side of tray.



2. Add the Chicken

- Pat **chicken** dry.
- Place chicken in empty side of tray. Top evenly with **seasoning blend**.

Customize It Instructions

- If using **sirloin steaks**, follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven until steaks reach minimum internal temperature, 20-25 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.



3. Bake the Dish

- Bake uncovered in hot oven until **broccoli** is tender and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove tray from oven. Rest, 5 minutes.
- After 5 minutes, top chicken with **teriyaki glaze**, **Sriracha** (to taste), and **crispy onions**. Bon appétit!