



In your box

- ½ oz. Crispy Fried Onions
- .6 oz. Butter
- 12 oz. Trimmed Green Beans
- 1 tsp. Italian Seasoning Blend
- 7 fl. oz. Portobello Mushroom Sauce
- ½ tsp. Garlic Salt
- ¼ oz. Flour

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

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Minimum Internal Protein Temperature

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

Oven-Ready



Herb Butter Chicken

with portobello green beans

NUTRITION per serving—Calories: 554, Carbohydrates: 25g, Sugar: 8g, Fiber: 5g, Protein: 44g, Sodium: 1717mg, Fat: 31g, 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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.



1. Start the Green Beans

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry. Spray provided tray with **cooking spray**.
- Add **green beans**, 2 tsp. **olive oil**, and **garlic salt** to tray. Massage oil and garlic salt into green beans, then spread into a single layer.
- Add 2 Tbsp. **water** and cover with foil.
- Bake covered in hot oven, 15 minutes.



2. Add the Chicken and Sauce

- Pat **chicken** dry, and season both sides with **Italian seasoning** and a pinch of **salt** and **pepper**.
- In a mixing bowl, combine **flour** and **portobello mushroom sauce**.
- Carefully remove tray from oven and remove foil. Drain tray. Push **green beans** to one side and top with flour-mushroom sauce. *Tray will be hot! Use a utensil.*
- Add chicken to empty side of tray and top with a pat of **butter** each.



3. Bake the Meal

- Bake uncovered in hot oven, 10 minutes.
- Carefully remove from oven and top with half the **crispy onions** (reserve remaining for garnish). Bake again uncovered until **green beans** are fork-tender and **chicken** reaches a minimum internal temperature of 165 degrees, 10-12 minutes.
- Carefully remove tray from oven. Remove chicken and green beans to a plate. Top chicken with remaining **crispy onions**. Stir sauce in tray until smooth, then garnish green beans with sauce. Bon appétit!