



### In your box

- 1 oz. Garlic & Herb Goat Cheese
- 1 oz. Crumbled Bacon
- 1 oz. Black Truffle Butter
- 12 oz. Green Beans
- ½ oz. Crispy Fried Onions

### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 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

### You will need

- Olive Oil, Salt, Pepper
- 2 Medium Non-Stick Pans

### Minimum Internal Protein Temperature

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

15 Minute Meal Kit



## Truffle Chicken

with bacon and goat cheese smothered green beans

NUTRITION per serving—Calories: 555, Carbohydrates: 15g, Sugar: 5g, Fiber: 4g, Protein: 49g, Sodium: 1637mg, Fat: 37g, 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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



### 1. Prepare the Ingredients

- Trim ends from **green beans**.
- Pat **chicken** dry, and season both sides with a pinch of **salt** and **pepper**.



### 2. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **chicken** to hot pan and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner.
- While chicken cooks, cook green beans.

### Customize It Instructions

- If using **NY strip steak**, follow same instructions as chicken in Steps 1 and 2, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **pork chops**, follow same instructions as chicken in Steps 1 and 2, cooking until pork reaches minimum internal temperature, 5-7 minutes per side. Rest, 3 minutes.



### 3. Cook the Green Beans

- Place another medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **bacon** to hot pan and stir often until crisped, 3-4 minutes.
- Str in **green beans** and 2 Tbsp. **water**. Cover, and cook until green beans are tender and water is evaporated, 5-7 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Season with ½ tsp. **salt** and a pinch of **pepper**. Remove from burner.



### 4. Finish the Dish

- Plate dish as pictured on front of card, topping **green beans** with **goat cheese** (crumbling if necessary) and **crispy onions**. Top **chicken** with a dollop of **truffle butter**. Bon appétit!