



#### In your box

½ tsp. Garlic Salt  
1 oz. Crispy Fried Onions  
12 oz. Trimmed Green Beans  
1 oz. Shredded Cheddar-Jack Cheese  
.6 oz. Butter  
1 oz. Light Cream Cheese  
1 oz. Crumbled Bacon

#### Customize It Options

13 oz. Boneless Skinless Chicken Breasts  
12 oz. Sirloin Steaks  
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  
Microwave-Safe Bowl

#### Minimum Internal Protein Temperature

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

Oven-Ready



## Cheese-Crusted Chicken

with bacon and garlic green beans

NUTRITION per serving—Calories: 584, Carbohydrates: 19g, Sugar: 5g, Fiber: 4g, Protein: 52g, Sodium: 1701mg, Fat: 34g, 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.

### Customize It Instructions

- If using **pork chops**, in Step 1, bake **green beans**, 10 minutes. 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
- If using **sirloin**, in Step 1, bake green beans, 5 minutes. Follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven until steak reaches minimum internal temperature, 20-25 minutes.  
Rest, 3 minutes.



### 1. Prepare the Ingredients

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Add **green beans**, 2 tsp. **olive oil**, and **garlic salt** to provided tray and stir to combine. Spread into a single layer.
- Bake uncovered in hot oven, 10 minutes.



### 2. Add the Chicken

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- Carefully remove tray from oven and push **green beans** to one side. Tray will be hot! Use a utensil.
- Remove **cream cheese** from packaging and place in microwave-safe bowl. Microwave until soft, 10-15 seconds.
- Pat **chicken** dry and add to empty space in tray. Top evenly with a pinch of **salt** and **pepper**, cream cheese, **cheddar-jack cheese**, then **bacon**.

### 3. Bake the Dish

- Bake uncovered in hot oven until **green beans** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 18-20 minutes.
- Carefully remove tray from oven. Remove chicken to a plate. Stir **butter** into tray until melted and combined. Top green beans with **crispy onions**. Bon appétit!