



In your box

- 4 oz. Red Salsa
- 🔪 1 tsp. Taco Seasoning
- 12 oz. Broccoli Florets
- ½ oz. Crispy Fried Onions
- 1 oz. Shredded Cheddar Cheese
- 🔪 1 ½ fl. oz. Chipotle Ranch Dressing

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, eggs, wheat

You will need

Olive Oil, Salt, Pepper

Minimum Internal Protein Temperature

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

Oven-Ready



Cheesy Salsa Chicken

with chipotle ranch broccoli

NUTRITION per serving—Calories: 498, Carbohydrates: 20g, Sugar: 6g, Fiber: 4g, Protein: 47g, Sodium: 1485mg, Fat: 26g, 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

40-50 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.



Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven, 10-15 minutes. Top with **salsa**, then bake again until pork reaches minimum internal temperature, 4-6 minutes.
- If using **sirloin**, follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven in hot oven, 10-15 minutes. Top with salsa, then bake again until steak reaches minimum internal temperature, 4-6 minutes.

1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **broccoli**, 2 tsp. **olive oil**, and **seasoning blend** in provided tray until completely combined. Spread into a single layer.
- Bake uncovered in hot oven, 15 minutes.

2. Add the Chicken

- Carefully remove tray from oven. Push **broccoli** to one side. *Tray will be hot! Use a utensil.*
- Pat **chicken** dry, and season with a pinch of **salt** and **pepper**.
- Add chicken to empty side of tray.



3. Bake the Dish

- Bake again uncovered until **broccoli** is tender, 15-17 minutes.
- Carefully remove tray from oven. Top chicken with **salsa**. Bake again uncovered until salsa is warmed through and **chicken** reaches a minimum internal temperature of 165 degrees, 4-6 minutes.
- Carefully remove tray from oven. Top chicken with **cheese**. Top broccoli with **dressing** and **crispy onions**. Bon appétit!