



### In your box

- .24 oz. Asiago Cheese Crisps
- 8 oz. Green Beans
- 4 oz. Sliced Red Bell Pepper
- ½ tsp. Garlic Salt
- 1 oz. Basil & Chive Cheese Spread
- 1 Tbsp. Roasted Red Pepper Pesto

### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks

\*Contains: milk

### 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



## Asiago and Herb-Crusted Chicken

with roasted green beans and red peppers

NUTRITION per serving—Calories: 383, Carbohydrates: 17g, Sugar: 8g, Fiber: 5g, Protein: 43g, Sodium: 1447mg, Fat: 16g, Saturated Fat: 6g  
 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. Bake the Vegetables

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry. Set **cheese spread** on counter to soften.
- Combine **green beans, red peppers, garlic salt, pesto**, a pinch of **salt** and **pepper**, and 1 tsp. **olive oil** in provided tray. Spread into a single layer.
- Bake uncovered in hot oven, 10 minutes.



### 2. Add the Chicken

- Carefully remove tray from oven and push **vegetables** to one side. *Baking sheet will be hot! Use a utensil.*
- Pat **chicken** dry, and season both sides with a pinch of **salt** and **pepper**.
- Add chicken to empty side of tray.

### Customize It Instructions

- If using **sirloin**, in Step 1, bake **vegetables** , 15 minutes. Follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven until steak reaches minimum internal temperature, 15-20 minutes. Rest, 3 minutes.



### 3. Bake the Meal

- Bake uncovered until **green beans** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 22-25 minutes.
- Carefully remove tray from oven. Crumble **cheese crisps**. Top chicken evenly with **cheese spread** and crisps. Bon appétit!