



In your box

- .8 oz. Bacon Bits
- 1.48 oz. Aged Cheddar Bacon Cheese Spread
- 1 tsp. Buttermilk-Dill Seasoning
- 1 oz. Crispy Jalapeños
- 12 oz. Trimmed Green Beans

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 14 oz. Duroc Boneless Pork Chops
- 12 oz. Boneless Pork Chops

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

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	

Rest steak or pork after cooking, 3 minutes.

Oven-Ready



Crispy Jalapeño Cheddar-Bacon Chicken

with buttermilk dill green beans

NUTRITION per serving—Calories: 430, Carbohydrates: 24g, Sugar: 6g, Fiber: 4g, Protein: 45g, Sodium: 1700mg, Fat: 19g, Saturated Fat: 4½g
 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

Mild

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 half-covered in hot oven until pork reaches minimum internal temperature, 23-27 minutes. Rest, 3 minutes.



1. Bake the Green Beans

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Set **cheese spread** on counter to soften.
- Mix **green beans**, 2 tsp. **olive oil**, **seasoning blend**, and a pinch of **salt** and **pepper** in provided tray until beans are coated. Spread into a single layer. Cover with foil.
- Bake covered in hot oven, 15 minutes.



2. Add the Chicken

- Carefully, remove tray from oven. Stir **green beans** and push to one side. *Tray will be hot! Use a utensil.*
- Pat **chicken** dry. Add chicken to empty side of tray. Top evenly with ¼ tsp. **salt** and a pinch of **pepper**, then **cheese spread**.



3. Bake the Meal

- Cover green bean half of tray with foil, leaving chicken half uncovered. Bake again half-covered in hot oven until **green beans** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- Carefully remove from oven. Remove chicken to a plate and rest, 3 minutes.
- After 3 minutes, top chicken with **bacon** and **crispy jalapeños** (to taste). Bon appétit!