



In your box

- 2 tsp. Portuguese Piri Piri Seasoning
- 12 oz. Trimmed Green Beans
- ½ oz. Crispy Fried Onions
- 2 Dill Sprigs
- 2 oz. Sour Cream
- .8 oz. Lemon Garlic Butter
- 2 oz. Crumbled Feta Cheese

Customize It Options

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

*Contains: milk, 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



Piri Piri Chicken and Feta

with lemon-garlic green beans

NUTRITION per serving—Calories: 539, Carbohydrates: 21g, Sugar: 7g, Fiber: 6g, Protein: 48g, Sodium: 1642mg, Fat: 29g, Saturated Fat: 13g
 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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.



1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans**, 1 Tbsp. **water**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray until completely combined.
- Cover with foil. Bake covered in hot oven, 10 minutes.



2. Add the Chicken

- Carefully remove tray from oven. Remove foil. Push **green beans** to one side. *Tray will be hot! Use a utensil.*
- Pat **chicken** dry, and season both sides with **seasoning blend**.
- Add chicken to empty half of tray.

Customize It Instructions

- If using **sirloin**, 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.



3. Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- Carefully remove from oven. Transfer chicken to a plate.
- Stem **dill**. Stir **butter** into green beans until completely combined. Top chicken with **sour cream**, **feta**, dill, and **crispy onions**. Bon appétit!