



### In your box

- 2 oz. Shredded Swiss Cheese
- 1 ½ fl. oz. Honey Dijon Mustard Dressing
- 8 oz. Green Beans
- .84 oz. Mayonnaise
- ½ tsp. Garlic Salt
- ½ oz. Crispy Fried Onions
- 1 ½ tsp. Garlic Pepper

### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks

\*Contains: milk, eggs, wheat

### You will need

Olive Oil, Salt, Pepper

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Oven-Ready



## Swiss Chicken with Honey Mustard Green Beans and crispy onions

NUTRITION per serving—Calories: 613, Carbohydrates: 23g, Sugar: 10g, Fiber: 4g, Protein: 48g, Sodium: 1615mg, Fat: 36g, Saturated Fat: 10g  
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. Start the Green Beans

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans**, **garlic salt**, and 1 tsp. **olive oil** in provided tray. Spread into a single layer.
- Bake uncovered in hot oven until green beans start to soften, 10-12 minutes.



### 2. Add the Chicken

- Carefully remove tray from oven. Gently push **green beans** to one side of tray. *Tray will be hot! Use a utensil.*
- Pat **chicken** dry, and season both sides with **garlic pepper**.
- Place chicken in empty side of tray. Top evenly with **mayonnaise**, a pinch of **salt** and **pepper**, then **cheese**.

### 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, 15-20 minutes. Rest, 3 minutes.



### 3. Finish the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove from oven. Top **green beans** with **dressing** and **crispy onions**. Bon appétit!