



### In your box

- ½ oz. Crumbled Bacon
- 2 Brioche Buns
- 1 ½ oz. Sliced Cheddar Cheese
- 8 oz. Slaw Mix
- 2 oz. Guacamole
- 3 fl. oz. Buttermilk Ranch Dressing
- .84 oz. Mayonnaise

### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

\*Contains: milk, eggs, wheat

### You will need

- Olive Oil, Pepper
- 2 Mixing Bowls, Large Non-Stick Pan

### Minimum Internal Protein Temperature

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

15 Minute Meal Kit



## Bacon and Guacamole Chicken Sandwich

with buttermilk ranch slaw

NUTRITION per serving—Calories: 945, Carbohydrates: 62g, Sugar: 14g, Fiber: 6g, Protein: 57g, Sodium: 1697mg, Fat: 52g, Saturated Fat: 14g  
 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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



### 1. Prepare and Start the Chicken

- Pat **chicken** dry.
- Wrap chicken in plastic wrap and lightly pound with a heavy object to an even ½" thickness. Unwrap chicken, and season both sides with a pinch of **pepper**.
- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Add chicken to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 4-6 minutes per side.
- While chicken cooks, prepare bacon aioli.



### 2. Make Bacon Aioli and Finish Chicken

- Line a microwave-safe plate with a paper towel. Place **bacon** on towel-lined plate and microwave until crispy, 20-30 seconds.
- Transfer crisped bacon to a mixing bowl and add **mayonnaise**. Stir to combine.
- Once chicken is cooked, spread bacon aioli evenly on chicken and top with **cheese**. Remove pan from burner and cover. Let cheese melt, 2-3 minutes.
- Transfer chicken to a plate. Wipe pan clean and reserve.
- While cheese melts, make slaw.



### 3. Make Slaw and Toast Buns

- In another mixing bowl, combine **slaw**, **dressing**, and a pinch of **pepper**. If desired, add a pinch of **salt**. Set aside.
- Return pan used to cook chicken to medium heat. Add **buns**, cut side down, to hot, dry pan. Cook undisturbed until toasted, 1-2 minutes.
- Remove from burner.



### 4. Finish the Dish

- Plate dish as pictured on front of card, topping **bottom bun** with **guacamole**, **chicken**, and top bun. Bon appétit!