

LIMITED TIME ONLY
Check Out Our
Exclusive Program



skinnytaste
with HOME CHEF

FOR MORE INFO



In your box

- 2 oz. Pepperoni
- 6 oz. Halved Fingerling Potatoes
- ¼ tsp. Red Pepper Flakes
- 2 oz. Marinara Sauce
- 2 oz. Shredded Mozzarella
- 5 oz. Pepper and Onion Mix
- 4 Brioche Slider Buns

*Contains: milk, eggs, 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	

Fast & Fresh



Pepperoni Pizza Sliders

with fingerling potatoes

NUTRITION per serving—Calories: 593, Carbohydrates: 67g, Sugar: 11g, Fiber: 5g, Protein: 22g, Sodium: 1585mg, Fat: 28g, 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

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.



1. Make the Meal

- *If using microwave:* Thoroughly rinse any fresh produce and pat dry. Combine **potatoes**, 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in half of provided tray. In empty half, combine **pepper and onion mix**, 1 tsp. olive oil, and a pinch of salt and pepper. Cover tray with a damp paper towel. Microwave until potatoes are almost tender, 4-6 minutes. Carefully remove tray from microwave. Top pepper and onion mix with **marinara**, then **pepperoni**. Cover tray again with a damp paper towel and microwave until potatoes are tender and pepperoni is heated through, 1-2 minutes. Carefully remove tray from microwave. Place pepperoni, sauce, and peppers on bottom **bun** and top with **red pepper flakes** (to taste), **cheese**, and top bun. Bon appétit!
- *If using oven:* Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Combine **potatoes**, 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in half of provided tray. In empty half, combine **pepper and onion mix**, 1 tsp. olive oil, and a pinch of salt and pepper. Place tray on a baking sheet and bake uncovered in hot oven, 20 minutes. Carefully remove tray from oven. Top pepper and onion mix with **marinara**, then **pepperoni**. Bake uncovered again on baking sheet until potatoes are tender, 8-10 minutes. Carefully remove tray from oven. Place pepperoni, sauce, and peppers on bottom **bun** and top with **red pepper flakes** (to taste), **cheese**, and top bun. Bon appétit!