

LIMITED
TIME
ONLY



In your box

- .42 oz. Mayonnaise
- ½ oz. Capers
- 8 oz. Cooked Diced Red Potatoes
- 4 oz. Trimmed Green Beans
- 1 tsp. Chopped Garlic
- 12 oz. Boneless Skinless Chicken Breasts
- 1 Lemon
- ¼ cup Panko Breadcrumbs
- ½ tsp. Garlic Pepper

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, Cooking Spray

Minimum Internal Protein Temperature

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

Oven Ready Meal Kit

skinnytaste®
with  HOME CHEF

Crispy Chicken Piccata

with garlic pepper veggies

NUTRITION per serving—Calories: 430, Carbohydrates: 39g, Sugar: 4g, Fiber: 5g, Protein: 40g, Sodium: 1210mg, Fat: 13g, Saturated Fat: 2½g
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

45-55 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

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **potatoes, green beans, garlic, seasoning blend**, 2 tsp. **olive oil**, and a pinch of **salt** in provided tray. Spread into a single layer.
- Cover with foil. Bake in hot oven, 15 minutes.



2. Add the Chicken

- Carefully remove tray from oven and remove foil. Push **vegetables** to one side. *Tray will be hot! Use a utensil.*
- Pat **chicken breasts** dry, and season both sides with a pinch of **pepper**.
- Place chicken in empty space in tray. Top evenly with **mayonnaise, panko**, and $\frac{1}{4}$ tsp. **salt**. Spray with **cooking spray**.
- Cover vegetables again with foil, leaving chicken half uncovered.



3. Bake the Dish

- Bake partially covered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 23-28 minutes.
- While meal bakes, cut **lemon** into wedges.
- Carefully remove tray from oven. Top chicken with **capers** and squeeze lemon wedges over meal to taste. Bon appétit!