



15 Minute Meal Kit

### In your box

- ½ oz. Crumbled Bacon
- .8 oz. Truffle Butter
- ½ oz. Crispy Fried Onions
- 12 oz. Green Beans
- 1 oz. Garlic & Herb Goat Cheese
- Customize It Options**
- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 12 oz. Filets Mignon
- 12 oz. Boneless Pork Chops

*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
- 2 Medium Non-Stick Pans

### Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.



## Truffle Chicken

with bacon and goat cheese green beans

NUTRITION per serving—Calories: 480, Carbohydrates: 15g, Sugar: 5g, Fiber: 4g, Protein: 43g, Sodium: 1540mg, Fat: 31g, Saturated Fat: 12g  
 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. Cook the Chicken

- Pat **chicken** dry, and season both sides with a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add chicken to hot pan and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner.
- While chicken cooks, prepare and cook green beans.



### 2. Prepare the Green Beans

- Trim ends from **green beans**.

## Customize It Instructions

- If using **filets mignon**, follow same instructions as chicken in Step 1, cooking until steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes.
- If using **sirloin steaks**, follow same instructions as chicken in Step 1, cooking until steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- If using **pork chops**, follow same instructions as chicken in Step 1, cooking until pork reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*



### 3. Cook the Green Beans

- Place another medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **green beans** and 2 Tbsp. **water** to hot pan. Stir, then cover. Cook until green beans are tender and water is evaporated, 5-7 minutes.
- Add **bacon** and stir often until crisped, 1-3 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Season with ½ tsp. **salt** and a pinch of **pepper**. Remove from burner.



### 4. Finish the Dish

- Plate dish as pictured on front of card, topping **green beans** with **goat cheese** (crumbling if necessary) and **crispy onions**. Top chicken with a dollop of **truffle butter** (to taste). Bon appétit!