



In your box

- 8 oz. Cooked Diced Red Potatoes
- 1½ oz. Sliced Smoked Provolone
- 1 tsp. Chimichurri Seasoning
- .42 oz. Mayonnaise
- 6 oz. Pepper and Onion Mix
- 2 Tbsp. Roasted Red Pepper Pesto

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 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

Salt, Pepper

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

Oven-Ready



Chimichurri Chicken Provoleta

with roasted red pepper potatoes

NUTRITION per serving—Calories: 460, Carbohydrates: 32g, Sugar: 4g, Fiber: 3g, Protein: 44g, Sodium: 1310mg, Fat: 16g, Saturated Fat: 6g
 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.

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 23-27 minutes. Rest, 3 minutes. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*



1. Bake the Vegetables

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Drain **potatoes**. Combine potatoes, **pepper and onion mix, pesto**, half the **seasoning blend** (reserve remaining for chicken), ¼ tsp. **salt**, and a pinch of **pepper** in provided tray. Spread into an even layer.
- Bake uncovered in hot oven, 10 minutes.



2. Add the Chicken

- Carefully remove tray from oven and push **vegetables** to one side. *Tray will be hot! Use a utensil.*
- Pat **chicken** dry. Place in empty side of tray. Top chicken evenly with remaining **seasoning blend**, a pinch of **salt** and **pepper**, **mayonnaise**, then **cheese**.



3. Bake the Meal

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- Carefully remove tray from oven. Rest chicken, 5 minutes. Bon appétit!