



In your box

- 1 oz. Crumbled Bacon
- 5 oz. Peas
- 1½ oz. BBQ Sauce
- 1 tsp. Ranch Seasoning
- 2 oz. Shredded Cheddar Cheese
- 12 oz. Yukon Potatoes

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 14 oz. Duroc Boneless Pork Chops
- 12 oz. Boneless Pork Chops
- 13½ oz. Organic Boneless Skinless Chicken Breasts

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

Medium Non-Stick Pan, Baking Sheet

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.

Classic Meal Kit



BBQ Bacon and Cheddar Smothered Chicken

with ranch roasted potatoes

NUTRITION per serving—Calories: 710, Carbohydrates: 54g, Sugar: 15g, Fiber: 6g, Protein: 55g, Sodium: 1530mg, Fat: 31g, Saturated Fat: 11g
 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

40-50 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray



1. Start the Potatoes

- Halve **potatoes**. Cut halves into ¼" half-moons.
- Place potatoes on prepared baking sheet and toss with 1 Tbsp. **olive oil** and **seasoning blend**. Massage oil and seasoning into potatoes.
- Spread into a single layer and roast in hot oven, 15 minutes.
- Remove from oven. *Potatoes will finish cooking in a later step.*
- While potatoes roast, prepare chicken.



2. Prepare Chicken and Crisp Bacon

- Pat **chicken breasts** dry.
- Cover chicken with plastic wrap. *You may also use a gallon bag for easier clean-up.* Pound with a heavy object to an even ¼" thickness.
- Remove plastic wrap. Season both sides with a pinch of **salt** and **pepper**.
- Line a plate with a paper towel. Spread **bacon** on towel-lined plate and microwave until crisp, 1-2 minutes.

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 2 and 4, cooking until pork reaches minimum internal temperature, 2-3 minutes per side. Rest, 3 minutes. *Pork chop thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*



3. Finish the Potatoes

- Carefully, flip **potatoes**. *Baking sheet will be hot! Use a utensil.*
- Add **peas** and spread into a single layer. Roast again until peas are heated through and potatoes are golden brown and tender, 10-15 minutes.
- While potatoes and peas roast, cook chicken.



4. Cook the Chicken

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **chicken** to hot pan and cook undisturbed until browned, 2-3 minutes on one side.
- Lower heat to medium. Flip chicken, and top evenly with **bacon** and **cheese**. Cover, and cook until cheese is melted and chicken reaches a minimum internal temperature of 165 degrees, 3-5 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, drizzling **BBQ sauce** on **chicken**. Bon appétit!