



15 Minute Meal Kit

In your box

- 2 tsp. Cajun Seasoning
- .3 oz. Butter
- 4 fl. oz. Cream Sauce Base
- ½ oz. Crispy Fried Onions
- 1 Red Bell Pepper
- 2 Zucchini
- 1 oz. Light Cream Cheese
- 2 tsp. Chicken Demi-Glace Concentrate

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks

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

Medium Non-Stick Pan, Large Non-Stick Pan

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.



Chicken Lazone

with zucchini and red peppers

NUTRITION per serving—Calories: 550, Carbohydrates: 22g, Sugar: 10g, Fiber: 4g, Protein: 41g, Sodium: 1730mg, Fat: 33g, Saturated Fat: 14g
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

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Set **cream cheese** on counter to soften
- Ingredient(s) used more than once: **seasoning blend**

Customize It Instructions

- 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.*



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 1 tsp. **olive oil**.
- Add chicken to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove chicken to a plate and tent with foil. Reserve pan; no need to wipe clean.
- While chicken cooks, prepare and cook vegetables.



2. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into thin strips.
- Trim **zucchini** ends and quarter lengthwise. Cut into 2" lengths.



3. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **zucchini**, **red bell pepper**, half the **seasoning blend** (reserve remaining for sauce), and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until tender, 8-10 minutes.
- Remove from burner.



4. Make Sauce and Finish Dish

- Return pan used to cook chicken to medium heat. Add softened **cream cheese**, **butter**, **cream base**, **demi-glace**, and remaining **seasoning blend** to hot, dry pan.
- Bring to a simmer, stirring constantly. Once simmering, stir constantly until cream cheese is melted and sauce thickens slightly, 3-4 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping **chicken** with sauce and **vegetables** with **crispy onions**. Bon appétit!