



Fast & Fresh

Chicken and Feta Gyros

with grape tomatoes



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.

In your box

- 1 tsp. Chimichurri Seasoning
- 1 oz. Feta Cheese Crumbles
- 8 oz. Fully Cooked Pulled Chicken Breast
- ½ oz. Spring Mix
- 1 oz. Sour Cream
- 4 oz. Grape Tomatoes
- 4 oz. Sliced Red Onion
- 4 Mini Naan Flatbreads

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, Pepper

Mixing Bowl

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.

NUTRITION per serving—Calories: 620, Carbohydrates: 60g, Sugar: 12g, Fiber: 5g, Protein: 43g, Sodium: 1550mg, Fat: 21g, Saturated Fat: 8g

Prep & Cook Time

15-20 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Microwave

- Thoroughly rinse any fresh produce and pat dry.
- Add **onions, tomatoes, 2 tsp. olive oil**, and a pinch of **pepper** to provided tray in a single layer. Cover tray with a damp paper towel. Microwave until tomatoes burst and onions are tender, 4-6 minutes.
- While vegetables cook, drain and separate **chicken** into pieces. Carefully remove tray from microwave. Carefully press tomatoes to release juices, then stir in chicken and **seasoning blend**. Microwave again, uncovered, until heated through, 2-3 minutes.
- Carefully remove tray from microwave. In a mixing bowl, combine 1 tsp. **water** and **sour cream**.
- Wrap **flatbreads** in a damp paper towel and microwave until warmed through, 20-30 seconds.
- To serve, place chicken mixture in flatbreads and top with sour cream mixture, **cheese**, and **spring mix**. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Add **onions, tomatoes, 2 tsp. olive oil**, and a pinch of **pepper** to provided tray in a single layer. Place tray on a baking sheet. Bake uncovered in hot oven until tomatoes burst and onions are tender, 10-12 minutes.
- While vegetables cook, drain and separate **chicken** into pieces. Carefully remove tray from oven. Carefully press tomatoes to release juices. Stir in chicken and **seasoning blend**. Place again on baking sheet. Bake uncovered in hot oven until heated through, 8-10 minutes.
- Place **flatbreads** directly on oven rack and heat until warmed through, 2-3 minutes.
- Carefully remove tray and flatbreads from oven. In a mixing bowl, combine **sour cream** and 1 tsp. **water**.
- To serve, place chicken mixture in flatbreads and top with sour cream mixture, **cheese**, and **spring mix**. Bon appétit!