



### In your box

- ½ oz. Crumbled Bacon
- 4 fl. oz. Cream Sauce Base
- 1 Tbsp. Sun-Dried Tomato Pesto
- 1 tsp. Tomato Seasoning
- 1 oz. Shredded Parmesan Cheese
- 2 oz. Baby Spinach
- 4 oz. Grape Tomatoes
- 2 Russet Potatoes

### Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice New York Strip Steak
- 12 oz. Salmon Fillets
- 12 oz. Boneless Pork Chops
- 12 oz. Antibiotic-Free 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

<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.

## Classic Meal Kit



# Chicken and Bacon Spinach Cream

with grape tomatoes and potatoes

NUTRITION per serving—Calories: 720, Carbohydrates: 44g, Sugar: 7g, Fiber: 5g, Protein: 50g, Sodium: 1650mg, Fat: 39g, 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

**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 generously coat with cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

## Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 2 and 3, cooking until pork reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. *Pork chop thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- If using **NY strip steak**, follow same instructions as chicken in Steps 2 and 3, cooking until steaks reach minimum internal temperature, 7-10 minutes per side. Rest, 3 minutes.
- If using **salmon**, follow same instructions as chicken in Steps 2 and 3, cooking, skin-side up first, until salmon reaches minimum internal temperature, 4-6 minutes per side.



### 1. Start the Vegetables

- Peel **potatoes** (if desired), halve lengthwise, and cut into ¼" half-moons.
- Place potatoes on prepared baking sheet and toss with 1 Tbsp. **olive oil**, **seasoning blend**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer and roast in hot oven, 15 minutes.
- While potatoes roast, prepare ingredients.



### 2. Prepare the Ingredients

- Halve **tomatoes**.
- Coarsely chop **spinach**.
- Pat **chicken breasts** dry.



### 3. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **chicken breasts** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner. Remove chicken to a plate and tent with foil. Wipe pan clean and reserve.
- While chicken cooks, finish vegetables.



### 4. Finish the Vegetables

- Carefully remove baking sheet from oven and gently stir in **tomatoes** and 1 tsp. **olive oil**. *Baking sheet will be hot! Use a utensil.* Spread into a single layer and top evenly with **cheese**.
- Roast again in hot oven until **potatoes** are browned and tender, tomatoes are soft, and cheese is lightly browned, 12-15 minutes.
- When vegetables have five minutes left to roast, make sauce.



### 5. Make Sauce and Finish Dish

- Return pan used to cook chicken to medium heat.
- Add **bacon** to hot pan and stir often until browned, 1-2 minutes.
- Add **spinach** and **cream base**. Bring to a boil.
- Once boiling, cook until spinach wilts and sauce thickens slightly, 1-2 minutes.
- Stir in a pinch of **salt** and **pepper**. Remove from burner.
- Plate dish as pictured on front of card, topping **chicken** with sauce and **vegetables** with **pesto**. Bon appétit!