



In your box

- 1 oz. Butter
- 1 Tbsp. Italian Seasoning Blend
- 2 Roma Tomatoes
- 8 oz. Green Beans
- 2 Garlic Cloves
- 13 oz. Boneless Skinless Chicken Breasts
- 2 oz. Shredded Mozzarella
- ⅓ fl. oz. Balsamic Glaze



Sicilian Chicken

with green beans and tomatoes pizzaiola

NUTRITION per serving—Calories: 538, Carbohydrates: 20g, Fat: 30g, Protein: 47g, Sodium: 1686mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
5 days

Difficulty Level ● □ □
Easy

Spice Level □ □ □
Not Spicy

📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Medium Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Set **butter** on counter to soften
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **Italian seasoning**



1

Prepare the Ingredients

- Halve **tomatoes** lengthwise and use a spoon to scoop out seeds from each half.
- Trim ends off **green beans**.
- Mince **garlic**.
- Pat **chicken breasts** dry, and season both sides with half the **Italian seasoning** (reserve remaining for tomatoes), $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**.



2

Assemble the Tomatoes Pizzaiola

- Place **tomato halves**, cut-side up, on one side of prepared baking sheet.
- Divide softened **butter** between each tomato well and top each with shredded **mozzarella**. Sprinkle each with remaining **Italian seasoning**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**.



3

Roast the Green Beans and Tomatoes

- Add **green beans**, **garlic**, 2 tsp. **olive oil**, $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper** to empty side of baking sheet and toss to coat.
- Spread green beans into a single layer on their side. Roast in hot oven until green beans are tender and cheese is browned, 12-15 minutes.
- While green beans and tomatoes roast, sear chicken.



4

Sear the Chicken

- Heat 2 tsp. **olive oil** in a medium non-stick pan over medium heat.
- Add **chicken breasts** to hot pan and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner.



5

Finish the Dish

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