



In your box

- 1 ½ Tbsp. Mesquite Seasoning
- 2 Green Onions
- 2 Russet Potatoes
- 4 oz. Cremini Mushrooms
- 4 oz. Grape Tomatoes
- 13 oz. Boneless Skinless Chicken Breasts
- 2 oz. Shredded Cheddar-Jack Cheese
- 1 oz. Sour Cream
- 1 ½ oz. BBQ Sauce



Mesquite Chicken

with loaded potato wedges

NUTRITION per serving—Calories: 671, Carbohydrates: 55g, Fat: 27g, Protein: 52g, Sodium: 1740mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
5 days

Difficulty Level ● ● ●
Intermediate

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**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **mesquite seasoning, green onions**



1

Start the Potatoes

- Cut **potatoes** into ¼” wedges.
- Place potato wedges on prepared baking sheet and toss with 1 Tbsp. **olive oil** and a pinch of **salt** and **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer on one half of baking sheet. Bake in hot oven until lightly browned, 15 minutes.
- Remove from oven. *Potatoes will finish cooking in a later step.*
- While potato wedges roasts, prepare ingredients.



2

Prepare the Ingredients

- Quarter **mushrooms**.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Halve **tomatoes**.
- Pat **chicken breasts** dry, and season both sides with 1 Tbsp. **mesquite seasoning** (reserve remaining for mushrooms).



3

Cook Chicken and Finish Potatoes

- Carefully, flip hot **potato wedges** on baking sheet. Place **chicken** on empty half of baking sheet.
- Roast until chicken reaches a minimum internal temperature of 165 degrees and potato wedges are golden brown, 17-20 minutes.
- While chicken and wedges roast, cook mushrooms.



4

Cook the Mushrooms

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **mushrooms** and **white portions of green onions** to hot pan. Stir occasionally until mushrooms are browned, 5-7 minutes.
- Season with remaining **mesquite seasoning** and remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing **potato wedges** with **cheese, mushrooms, tomatoes, sour cream,** and **green portions of green onions**. Slice **chicken** if desired and brush or drizzle with **BBQ sauce**. Bon appétit!