



In your box

- 3 oz. BBQ Sauce
- 2 tsp. Mesquite Seasoning
- 2 oz. Shredded Cheddar-Jack Cheese
- 8 oz. Cooked Red Potatoes
- 4 oz. Cremini Mushrooms

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

Smoky Mesquite Chicken

with cheesy potatoes

NUTRITION per serving—Calories: 575, Carbohydrates: 46g, Fat: 21g, Protein: 49g, Sodium: 1710mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutritional information may vary if you selected an alternative protein as your customized option*

Prep & Cook Time
15 min.

Cook Within
4 days

Difficulty Level ● ● ● ● ●
Easy

Spice Level ● ● ● ● ●
Mild



You will need

Olive Oil, Salt, Pepper

Medium Non-Stick Pan, Large 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!

- Thoroughly rinse produce and pat dry



1

Cook the Chicken

- Pat **chicken breasts** dry, and season both sides with **seasoning blend**.
- 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.
- *If using **pork chops**, follow same instructions and cook until pork reaches a minimum internal temperature of 145 degrees, 5-7 minutes per side.*
- While chicken cooks, cook vegetables.



2

Start the Vegetables

- Cut **mushrooms** into ¼" slices.
- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add mushrooms to hot pan and stir occasionally until browned, 5-7 minutes.



3

Finish the Vegetables

- Add **potatoes**, ¼ tsp. **salt**, and a pinch of **pepper** to pan. Stir occasionally until lightly browned, 3-5 minutes.
- Remove from burner and stir in **cheese**.



4

Finish the Dish

- Plate dish as pictured on front of card, drizzling **BBQ sauce** over **chicken**. Bon appétit!