



In your box

- 2 Green Onions
- ¼ cup Panko Breadcrumbs
- 8 oz. Cooked Penne Pasta
- 2 oz. Shredded Cheddar Cheese
- 4 oz. Cheese Sauce
- .3 oz. Butter
- ¼ fl. oz. Cholula Hot Sauce
- ½ tsp. Seasoned Salt Blend
- 2 oz. Peas

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Antibiotic-Free Ground Beef
- 10 oz. Steak Strips
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

Cheddar Chicken Mac & Cheese

with green onions

NUTRITION per serving—Calories: 710, Carbohydrates: 51g, Fat: 30g, Protein: 54g, Sodium: 1687mg.
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, Pepper

Small 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
- Ingredient(s) used more than once: **green onions**



Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Pat **chicken** dry.
- *If using **steak strips**, separate into a single layer and pat dry. If using whole **chicken breasts**, cut into 1" pieces on a separate cutting board.*



Cook the Chicken

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **chicken** and **white portions of green onions** to hot pan and stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- *If using **steak strips** or **ground beef**, follow same instructions and stir occasionally until no pink remains, 4-6 minutes.*
- Transfer chicken to a plate. Reserve pan; no need to wipe clean.
- While chicken cooks, toast panko.



Toast the Panko

- Place a small non-stick pan over medium heat. Add **butter** to hot pan and stir constantly until melted, 30-60 seconds.
- Add **hot sauce** (to taste) and **panko** and stir occasionally until lightly browned, 2-3 minutes.
- Remove from burner.



Make Sauce and Finish Dish

- Return pan used to cook chicken to medium-high heat. Add **pasta**, **cheese sauce**, **cheese**, and ¼ cup **water** to hot pan and bring to a simmer. Once simmering, stir constantly until cheese is melted and sauce is slightly thickened, 1-2 minutes.
- Add **chicken**, **peas**, **seasoned salt**, and a pinch of **pepper**. Stir occasionally until warmed through, 1-2 minutes.
- *If using **steak strips** or **ground beef**, follow same instructions.*
- Remove from burner.
- Plate dish as pictured on front of card, garnishing pasta with **toasted panko** and **green portions of green onions**. Bon appétit!