



In your box

- 12 oz. Trimmed Green Beans
- ½ fl. oz. Garlic Oil
- 2 oz. Shredded Mozzarella
- 4 oz. Rosee Sauce
- 1 Shallot

Customize It Options

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

Margherita Chicken with garlic green beans

NUTRITION per serving—Calories: 519, Carbohydrates: 22g, Fat: 25g, Protein: 49g, Sodium: 1423mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
15 min.

Cook Within
4 days

Difficulty Level ● □ □ □
Easy

Spice Level □ □ □ □
Not Spicy



📌 You will need

Olive Oil, Salt, Pepper
2 Medium Non-Stick Pans

👑 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

Prepare the Ingredients

- Peel and halve **shallot**. Slice halves into thin strips.



2

Cook the Chicken

- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium-high 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.
- *If using **pork chops**, follow same instructions, season same amount, and cook until pork reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side.*
- Remove from burner.
- While chicken cooks, cook green beans.



3

Cook the Green Beans

- Place another medium non-stick pan over medium heat and add **garlic oil**. Add **green beans** to hot pan and stir occasionally until green beans are covered in oil, 5 minutes.
- Add **shallot** and stir occasionally until green beans are tender, 3-5 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Remove from burner and season with ¼ tsp. **salt** and a pinch of **pepper**.



4

Melt Cheese and Finish Dish

- Return pan with **chicken** to medium heat and top with **sauce**, then **cheese**. Cover, and cook until cheese melts, 1-2 minutes.
- *If using **pork chops**, follow same instructions.*
- Remove from burner.
- Plate dish as pictured on front of card, placing chicken on sauce. Bon appétit!