



#### In your box

- 1 tsp. Chimichurri Seasoning
- .42 oz. Mayonnaise
- 2 Provolone Slices
- 2 Tbsp. Roasted Red Pepper Pesto
- 8 oz. Cooked Red Potatoes
- 6 oz. Pepper and Onion Mix

#### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops

\*Contains: milk, eggs

#### You will need

Salt, Pepper



Oven-Ready

## Chimichurri Chicken Provoleta

with roasted red pepper potatoes

NUTRITION per serving—Calories: 455, Carbohydrates: 25g, Fat: 17g, Protein: 47g, Sodium: 1466mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

### Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **potatoes, pepper and onion mix, red pepper pesto**,  $\frac{1}{4}$  tsp. **salt**, and a pinch of **pepper** in provided tray. Push to one side.



2

### Add the Chicken

- Place **chicken** in empty side of tray. Season with **chimichurri seasoning** and a pinch of **salt** and **pepper**.
- Spread **mayonnaise** on chicken and top with **cheese**.
- *If using **pork chops**, follow same instructions.*



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### Finish the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- *If using **pork chops**, bake uncovered in hot oven until pork reaches a minimum internal temperature of 145 degrees, 25-30 minutes.*
- Carefully remove from oven. Rest chicken 5 minutes before serving. Bon appétit!