



In your box

- 8 oz. Cooked Red Potatoes
- 3 oz. Shredded Cheddar Cheese
- 4 oz. Sliced Red Onion
- 2 oz. Light Cream Cheese
- .7 oz. Diced Jalapeno Pepper
- 1 oz. Crispy Fried Onions
- 2 tsp. Chimichurri Seasoning

Customize It Options

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

*Contains: milk, wheat

You will need

- Salt



Oven-Ready

Jalapeño Popper Chicken Breast

with crispy onions

NUTRITION per serving—Calories: 400, Carbohydrates: 32g, Fat: 24g, Protein: 16g, Sodium: 1191mg.

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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild



Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **potatoes**, **onion**, and ¼ tsp. **salt** in provided tray. Spread into a single layer.



Add the Chicken

- Place **chicken** on **vegetables**.
- Top chicken evenly with **seasoning blend**, **cream cheese**, **jalapeños** (use less if spice-averse), and **cheddar cheese**.
- *If using **pork chops** follow same instructions.*



Bake the Dish

- Bake uncovered in hot oven until **cheese** is melted and **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 and garnish with **crispy onions**. Bon appétit!