



In your box

- 12 oz. Trimmed Green Beans
- ½ oz. Crispy Jalapeños
- 1 oz. Crumbled Bacon
- 2 oz. Sliced Red Onion
- ½ tsp. Seasoned Salt Blend
- 2 fl. oz. Golden BBQ Sauce

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)

*Contains: wheat, soy

You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

Grilled Carolina BBQ Chicken

with green beans and onions

NUTRITION per serving—Calories: 508, Carbohydrates: 30g, Fat: 23g, Protein: 47g, Sodium: 1584mg.

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

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild



1

Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **green beans, onion, bacon, seasoned salt,** and 1 Tbsp. **olive oil** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Season **chicken** on both sides with a pinch of **salt** and **pepper**. Drizzle with 1 tsp. **olive oil**.
- *If using sirloin steaks or ribeye, follow same instructions.*



2

Grill the Meal

- Place grill bag on hot grill and cook until **green beans** are tender, 15-18 minutes, flipping once halfway through.
- While grill bag cooks, place **chicken** on hot grill and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- *If using sirloin steaks, follow same instructions and cook until steaks reach a minimum internal temperature of 145 degrees, 5-7 minutes per side. If using ribeye, follow same instructions and cook until ribeye reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side.*



3

Finish the Dish

- *If using ribeye, halve to serve.*
- Plate dish as pictured on front of card, topping **chicken** with **BBQ sauce** and **crispy jalapeños** (to taste). Bon appétit!

For a Rainy Day...

- If cooking indoors, preheat oven to 400 degrees. Prepare a baking sheet with foil and **cooking spray**. Place **green beans, onion, bacon, seasoned salt,** and 1 Tbsp. **olive oil** on prepared baking sheet and toss to coat. Spread into a single layer and roast until green beans are tender, 11-15 minutes. While green beans roast, pat **chicken breasts** dry and season both sides with a pinch of **salt** and **pepper**. Place a medium non-stick pan over medium heat and add 1 tsp. olive oil. Add chicken breasts 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. Remove from burner. Follow same plating instructions.