



In your box

- 12 oz. Trimmed Green Beans
- 1 oz. Shredded Cheddar Cheese
- ½ tsp. Garlic Salt
- ½ oz. Crispy Fried Onions
- 1 fl. oz. Sherry Shallot Vinaigrette
- 2 fl. oz. Buttermilk Ranch Dressing

Customize It Options

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

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper



Oven-Ready

Cheddar Ranch Chicken

with green beans

NUTRITION per serving—Calories: 591, Carbohydrates: 17g, Fat: 38g, Protein: 44g, Sodium: 1724mg.

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 400 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans**, 1 Tbsp. **olive oil**, and **garlic salt** in provided tray. Push to one side.



2

Add the Chicken

- Place **chicken** in empty side of tray. Season with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**, and top with **cheese**.
- *If using **pork chops**, follow same instructions.*



3

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 chops reaches a minimum internal temperature of 145 degrees, 25-30 minutes.*
- Carefully remove from oven. Rest chicken 5 minutes, then top with **ranch dressing**. Drizzle **green beans** with **sherry vinaigrette** and top with **crispy onions**. Bon appétit!