In your box

1 oz. Goat Cheese
.42 oz. Mayonnaise
½ oz. Sliced Almonds
1 tsp. Seasoned Salt Blend
1 oz. Crispy Fried Onions
12 oz. Trimmed Green Beans
2 tsp. Mirepoix Base

Customize It Options

13 oz. Boneless Skinless Chicken Breasts
12 oz. Sirloin Steaks
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
13 ½ oz. Organic Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat, tree nuts (almonds)

You will need

Olive Oil, Salt

HOME CHEF Fresh AND EASY

Oven-Ready

Goat Cheese-Crusted Chicken

with green beans and almonds

NUTRITION per serving–Calories: 502, Carbohydrates: 21g, Fat: 26g, Protein: 46g, Sodium: 1719mg.
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	Cook Within	Difficulty Level	Spice Level
25-35 min.	5 days	Easy	Not Spicy

1

Add the Chicken

- 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.
- Add **chicken** to one side of provided tray and top with ¼ tsp. **salt** and **mayonnaise**. Crumble **goat cheese** (if necessary) and place on chicken, pressing gently to adhere.
- *If using* **steak**, *follow same instructions.*

2

Add the Green Beans

- Place **green beans** in empty half of tray. Top with 2 tsp. **olive oil**, **seasoned salt**, and **mirepoix base**.

3

Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- *If using* **steak**, *bake uncovered in hot oven until steak reaches a minimum internal temperature of 145 degrees, 20-25 minutes.*
- Carefully remove from oven. Press **crispy onions** into chicken and top **green beans** with **almonds**. Bon appétit!