



In your box

- 4 oz. Sliced Cremini Mushrooms
- 1 oz. Pecorino Cheese
- 8 oz. Broccoli Florets
- 1 tsp. Seasoned Salt Blend
- ½ oz. Crispy Garlic
- 3 fl. oz. Marinara Sauce

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

- Olive Oil



Oven-Ready

Mushroom-Marinara Smothered Chicken

with pecorino broccoli

NUTRITION per serving—Calories: 428, Carbohydrates: 20g, Fat: 17g, Protein: 43g, Sodium: 1718mg.

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

40-50 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.
- Add **broccoli** to one half of provided tray. Drizzle with 1 Tbsp. **olive oil**.



2

Add the Chicken

- Add **chicken** to empty half of tray and top with **mushrooms**.
- Season entire dish with **seasoned salt**. Top chicken with half the **cheese** (reserve remaining for garnish) and **marinara**.
- If using **pork chops**, follow same instructions.



3

Finish the Dish

- Bake uncovered in hot oven **chicken** reaches a minimum internal temperature of 165 degrees, 35-40 minutes.
- If using **pork chops**, bake uncovered in hot oven pork reaches a minimum internal temperature of 145 degrees, 35-40 minutes.
- Carefully remove from oven. Crush **crispy garlic**. Top chicken with crushed crispy garlic and top **broccoli** with remaining **cheese**. Bon appétit!