



In your box

- .84 oz. Mayonnaise
- 2 Tbsp. Roasted Red Pepper Pesto
- 6 oz. Roasted Red Peppers
- ½ oz. Slivered Almonds
- 6 oz. Broccoli Florets
- 1 oz. Shredded Asiago Cheese

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, eggs, tree nuts (almonds)

You will need

Olive Oil, Salt, Pepper



Oven-Ready

Asiago-Crusted Chicken

with almond romesco broccoli

NUTRITION per serving—Calories: 478, Carbohydrates: 12g, Fat: 26g, Protein: 47g, Sodium: 1528mg.

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

Not Spicy



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.
- In provided tray, combine **broccoli**, **red pepper pesto**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Add **roasted red peppers** and a pinch of salt and combine. Wipe roasted red pepper container clean and reserve.
- Move vegetables to one side of provided tray.



Add the Chicken

- In roasted red pepper container, combine half the **cheese** (reserve remaining for topping) and **mayonnaise**.
- Place **chicken** in empty side of tray. Season with a pinch of **salt** and **pepper**, and top evenly with cheese-mayonnaise mixture. Top with remaining cheese.
- *If using **pork chops**, follow same instructions.*



Finish the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- *If using **pork chops**, bake uncovered in hot oven until pork reaches a minimum internal temperature of 145 degrees, 20-25 minutes.*
- Carefully remove from oven. Rest chicken 5 minutes before serving. Garnish vegetables with **almonds**. Bon appétit!