



In your box

- .6 oz. Butter
- 3 oz. Peas
- 8 ½ oz. Cooked Jasmine Rice
- 2 oz. Sliced Red Onion
- 2 oz. Shredded Mozzarella
- 1 tsp. Seasoned Salt Blend
- 2 Tbsp. Basil Pesto
- 4 oz. Crushed Tomatoes

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Salmon Fillets
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, fish (salmon)

You will need

- Pepper



Oven-Ready

Basil Pesto Chicken

with tomato mozzarella rice and peas

NUTRITION per serving—Calories: 684, Carbohydrates: 64g, Fat: 22g, Protein: 53g, Sodium: 1730mg.

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 425 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **rice, peas, onion, tomatoes, and seasoned salt** in bottom of provided tray. Top evenly with **mozzarella**.



2

Add Chicken and Butter

- Place **chicken** on rice and season with a pinch of **pepper**. Top each chicken breast with one **butter** pat.
- *If using **salmon**, follow same instructions, placing salmon in tray skin side down.*



3

Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 22-26 minutes.
- *If using **salmon**, bake uncovered in hot oven until salmon reaches a minimum internal temperature of 145 degrees, 18-20 minutes.*
- Carefully remove from oven and top chicken with **pesto**. Bon appétit!