



In your box

- 1 oz. Hot Jalapeño Jelly
- 3 oz. Pineapple Chunks
- 4 oz. Slaw Mix
- 6 oz. Snap Peas
- 2 oz. Miso Dressing
- ½ oz. Wonton Strips

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)

*Contains: wheat, soy

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Mixing Bowl

HOME CHEF
Fresh
AND **EASY**

Grill-Ready

Grilled Chicken with Jalapeño Pepper Jelly

with pineapple slaw

NUTRITION per serving—Calories: 522, Carbohydrates: 35g, Fat: 23g, Protein: 40g, Sodium: 1503mg.

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

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild



1

Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **snap peas** and 1 tsp. **olive oil** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Season **chicken** on both sides with ¼ tsp. **salt** and a pinch of **pepper**. Drizzle with 1 tsp. olive oil.
- *If using ribeye, follow same instructions.*



2

Grill the Meal

- Place **grill bag** on hot grill and cook until **snap peas** are tender, 12-15 minutes.
- While grill bag cooks, place **chicken** on hot grill. Grill until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove chicken from grill and top with **jalapeño jelly**.
- *If using ribeye, follow same instructions, grilling until ribeye reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side.*



3

Finish the Dish

- Carefully, open grill bag and scoop out **snap peas**.
- Drain **pineapple**.
- In a mixing bowl, combine snap peas, **slaw mix**, **pineapple chunks**, **dressing**, ¼ tsp. **salt**, and a pinch of **pepper**.
- *If using ribeye, halve to serve.*
- Plate dish as pictured on front of card, garnishing slaw with **wonton strips**. Bon appétit!

For a Rainy Day

- If cooking indoors, pat **chicken** dry and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Thoroughly rinse any fresh produce and pat dry. Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add chicken to hot pan and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side. Remove chicken to a plate and top with **jalapeño jelly**. While chicken cooks, place a large non-stick pan over medium heat and add 2 tsp. olive oil. Add **snap peas** to hot pan and stir occasionally until snap peas are tender, 6-8 minutes. Remove from burner. In a mixing bowl, combine snap peas, **slaw mix**, **pineapple chunks**, **dressing**, ¼ tsp. salt, and a pinch of pepper. Follow same plating instructions.