



#### In your box

- 2 Green Onions
- 8 oz. Broccolini
- 1 oz. Feta Cheese
- ½ tsp. Garlic Salt
- 1 oz. Sweety Drop Peppers
- 12 oz. Yukon Potatoes
- 2 Tbsp. Sun-Dried Tomato Pesto

#### Customize It Options

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

\*Contains: milk, fish (salmon)

#### You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Mixing Bowl, Baking Sheet, Medium Non-Stick Pan



Culinary Collection

## Chicken and Sweety Drop Pepper Relish

with sun-dried tomato potatoes and feta broccolini

NUTRITION per serving—Calories: 542, Carbohydrates: 44g, Fat: 22g, Protein: 48g, Sodium: 1577mg.

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

Intermediate

Spice Level

Not Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic salt, green onions**

### Customize It Instructions

- If using **salmon**, pat dry and season flesh side with a pinch of **salt** and **pepper**. Follow same instruction as chicken in Step 4, adding salmon skin side down to hot pan and cooking until salmon reaches minimum internal temperature, 4-6 minutes per side.

#### Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



3

### Make the Relish

- In a mixing bowl, combine **Sweetie drop peppers**, **white portions of green onions**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper**. Set aside.



1

### Cook the Potatoes and Broccolini

- Slice **potatoes** into thin rounds. Trim bottom end from **broccolini** and cut into 2" lengths.
- Place potato slices on one half of prepared baking sheet and toss with **pesto**, half the **garlic salt** (reserve remaining for broccolini), and a pinch of **pepper**. Spread into a single layer on their half.
- Place broccolini on empty half and toss with 2 tsp. **olive oil**, remaining garlic salt, and a pinch of pepper. Spread into a single layer on their half.
- Roast in hot oven until potatoes and broccolini are tender, 18-20 minutes.
- While potatoes and broccolini roast, prepare ingredients.



4

### Cook the Chicken

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **chicken** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner.



2

### Prepare the Ingredients

- Trim and mince white portions of **green onions**. Thinly slice green portions of green onions. Keep white and green portions separate.
- Coarsely chop **Sweetie drop peppers**.
- Pat **chicken** dry, and season both sides with a pinch of **salt** and **pepper**.



5

### Finish the Dish

- Plate dish as pictured in front of card, topping **chicken** with **relish** and garnishing **broccolini** with **feta** and **potatoes** with **green portions of green onions**. Bon appétit!