



#### In your box

- 5 oz. Corn Kernels
- 1 tsp. Powdered Ranch Seasoning
- ½ oz. Crispy Jalapeños
- 2 oz. Sour Cream
- ½ oz. Crumbled Bacon
- 3 oz. Shredded Cheddar Cheese
- 16 oz. Cooked Red Potatoes

#### Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Italian Pork Sausage Links
- 8 oz. Fully Cooked Pulled Pork
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

\*Contains: milk, wheat

#### You will need

- Olive Oil, Salt



Oven-Ready

## Loaded Baked Potato Chicken Casserole

with bacon and crispy jalapeños

NUTRITION per serving—Calories: 769, Carbohydrates: 56g, Fat: 36g, Protein: 56g, Sodium: 1697mg.

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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild



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 **potatoes**, **corn**, and **seasoning blend** in provided tray until vegetables are evenly coated.



2

### Add the Chicken

- Add **diced chicken** in a single layer. Top chicken with 1 Tbsp. **olive oil** and ¼ tsp. **salt**, then top evenly with **cheese** and **bacon**.
- *If using **whole chicken**, cut into 1" dice and follow same instructions. If using **Italian sausage**, remove from casing and follow same instructions. If using **pulled pork**, break up and follow same instructions.*



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### Finish the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 30-35 minutes.
- *If using **Italian sausage** or **pulled pork**, bake uncovered in hot oven until meal reaches a minimum internal temperature 160 degrees, 30-35 degrees.*
- Carefully remove from oven. Rest chicken 5 minutes before serving. Top with **sour cream** and **crispy jalapeños** (to taste). Bon appétit!