



#### In your box

½ oz. Grated Parmesan  
24 oz. Yukon Gold Mashed Potatoes  
6 Chive Sprigs  
2 oz. Shredded Swiss Cheese  
12 oz. Green Beans  
8 oz. Stroganoff Sauce  
1 oz. Light Cream Cheese  
1 oz. Crispy Fried Onions  
3 oz. Sour Cream

\*Contains: milk, wheat, soy

#### You will need

Salt



Express Thanksgiving Sides

## Mashed Potatoes and Green Bean Casserole

6 servings per side

NUTRITION per serving—Calories: 317, Carbohydrates: 26g, Fat: 20g, Protein: 11g, Sodium: 920mg.

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

7 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

### Roast the Green Beans

- Preheat oven to 350 degrees. Thoroughly rinse any fresh produce and pat dry.
- Trim ends off **green beans**. Cut into 1" pieces.
- In one provided metal tray, combine green beans, **Stroganoff sauce**, and a pinch of **salt**. Top with dollops of **cream cheese**.
- Cover with foil. Bake in hot oven until green beans are tender, 20-25 minutes.
- While green beans roast, bake potatoes.



2

### Bake the Potatoes

- Mince **chives**.
- Remove **mashed potatoes** from packaging tray. *Do not bake plastic!* Place mashed potatoes, **sour cream**, **Parmesan**, and half the **Swiss cheese** in the second provided metal tray and thoroughly combine. Top with remaining Swiss cheese.
- Bake in hot oven until cheese melts and potatoes are warmed through, 18-22 minutes.



3

### Finish the Dish

- Rest **potatoes**, 5 minutes.
- Uncover **green beans**. Carefully, stir **cream cheese** into green beans until combined and sprinkle with **crispy onions**. Top potatoes with **chives**. Bon appétit, and happy Thanksgiving!