



In your box

6 oz. Broccoli Florets
3.7 oz. Cheese Sauce
1 oz. Crispy Fried Onions
8 oz. Precooked Seasoned Potatoes
2 oz. Shredded Cheddar Cheese

Customize It Options

12 oz. Diced Boneless Skinless
Chicken Breasts
8 oz. Italian Pork Sausage Links
14 oz. Diced Chicken Thighs

*Contains: milk, wheat

You will need

Olive Oil, Pepper



Oven-Ready

Broccoli Cheddar Chicken Baked Potato Casserole

with crispy onions

NUTRITION per serving—Calories: 703, Carbohydrates: 32g, Fat: 41g, Protein: 48g, Sodium: 1660mg.

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. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **potatoes**, **broccoli**, and 1 tsp. **olive oil** in provided tray. Spread out evenly in tray.
- Bake uncovered in hot oven, 10 minutes.



2

Add the Chicken

- Carefully remove from oven.
- Pat **diced chicken** dry. Top **vegetables** with diced chicken, 1 tsp. **olive oil** and a pinch of **pepper**.
- Bake again uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- *If using **Italian sausage**, remove from casing and break into small pieces over meal. Bake uncovered in hot oven until browned and sausage reaches a minimum internal temperature of 160 degrees, 15-20 minutes.*



3

Finish the Dish

- Carefully remove from oven. Gently stir in **cheese sauce** and top with **cheddar cheese**. Tray is hot! Use a utensil.
- Bake again uncovered until cheese is melted, 5-7 minutes.
- Garnish with **crispy onions**. Bon appétit!