



In your box

- 1 oz. Apple Butter
- 12 oz. Cubed Butternut Squash
- ½ oz. Crispy Fried Onions
- 1 oz. Goat Cheese
- ½ tsp. Chipotle Seasoning
- 4 tsp. Chicken Base

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl



Oven-Ready

Chipotle Chicken with Apple Butter Sauce

and goat cheese butternut squash

NUTRITION per serving—Calories: 426, Carbohydrates: 33g, Fat: 14g, Protein: 43g, Sodium: 1681mg.

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



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 **butternut squash**, 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray until completely combined. Push to one side.



Add Chicken and Sauce

- Place **chicken breasts** in empty side of tray and top with **seasoning blend**.
- In a mixing bowl, combine **apple butter** and **chicken base**. Top chicken with apple butter mixture.
- *If using **sirloin steaks**, follow same instructions.*



Bake the Meal

- Bake uncovered in hot oven until **butternut squash** is tender and **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- *If using **sirloin steaks**, bake uncovered in hot oven until butternut squash is tender and steak reaches a minimum internal temperature of 145 degrees, 25-30 minutes.*
- Carefully remove from oven. Rest chicken, 5 minutes. Top squash with **goat cheese** (crumbling with your hands, if needed) and **crispy onions**. Bon appétit!