



In your box

- ½ oz. Crumbled Bacon
- ½ oz. Crispy Jalapeños
- 1 oz. Light Cream Cheese
- 2 tsp. Buttermilk Dill Seasoning
- 2 oz. Shredded Cheddar Cheese
- 10 oz. Cooked Red Potatoes
- 5 oz. Corn Kernels

Customize It Options

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

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper



Oven-Ready

Cheddar Bacon Crusted Chicken

with ranch potatoes

NUTRITION per serving—Calories: 623, Carbohydrates: 42g, Fat: 27g, Protein: 53g, Sodium: 1607mg.

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

Mild



1

Prepare the Ingredients

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **potatoes**, **corn**, 2 tsp. **olive oil**, **seasoning blend**, and a pinch of **salt** and **pepper** in bottom of provided tray. Push to one side.
- Place **chicken** in empty side of tray.
- *If using **steak**, follow same instructions.*



2

Add the Topping

- Top **chicken** evenly with **cream cheese** and sprinkle with **cheddar cheese** and **crumbled bacon**.
- *If using **steak**, follow same instructions.*



3

Bake the Dish

- Bake uncovered in hot oven until **cheese** is melted and **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- *If using **steak**, bake uncovered until steak reaches a minimum internal temperature of 145 degrees 18-20 minutes.*
- Carefully remove from oven and top **potatoes** with **crispy jalapeños** (to taste). Bon appétit!