



#### In your box

- 5 oz. Corn Kernels
- 2 tsp. Taco Seasoning
- 1 ½ oz. BBQ Sauce
- 1 ½ oz. Buttermilk Ranch Dressing
- 2 oz. Shredded Cheddar-Jack Cheese
- ½ oz. Crispy Jalapeños
- 8 oz. Cooked Red Potatoes

#### Customize It Options

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

\*Contains: milk, eggs, wheat

#### You will need

Salt, Pepper



Oven-Ready

## BBQ Ranch Chicken

with cheesy potatoes and corn

NUTRITION per serving—Calories: 638, Carbohydrates: 47g, Fat: 28g, Protein: 50g, Sodium: 1677mg.

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

Medium



### Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **potatoes**, **corn**, and **seasoning blend** in bottom of provided tray.



### Add the Cheese and Chicken

- Sprinkle **potato mixture** evenly with **cheese**.
- Top with **chicken breasts**. Season entire dish with  $\frac{1}{4}$  tsp. **salt** and a pinch of **pepper**.
- *If using **steak**, follow same instructions.*



### Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- *if using **steak**, bake uncovered in hot oven until steak reaches a minimum internal temperature of 145 degrees, 25-30 minutes.*
- Carefully remove from oven. Top chicken with **ranch dressing** and **BBQ sauce**. Garnish with **crispy jalapeños** (to taste). Bon appétit!