



#### In your box

- ½ oz. Grated Parmesan
- 1 tsp. Seasoned Salt Blend
- .24 oz. Asiago Cheese Crisps
- .6 oz. Butter
- ½ oz. Sweety Drop Peppers
- 12 oz. Broccoli Florets

#### Customize It Options

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

\*Contains: milk

#### You will need

- Olive Oil, Salt, Pepper



Oven-Ready

## Chicken with Sweet Pepper Butter

and Parmesan broccoli

NUTRITION per serving—Calories: 409, Carbohydrates: 11g, Fat: 19g, Protein: 47g, Sodium: 1563mg.

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



### Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. Reserve lid. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- In provided tray, combine **broccoli**, **Parmesan**, 2 tsp. **olive oil**, half the **seasoning blend** (reserve remaining for chicken), and a pinch of **salt** and **pepper**. Push to one side.
- On reserved lid, mash **butter** and **Sweety Drop peppers** until combined.



### Add the Chicken

- Place **chicken** in empty side of tray and top with remaining **seasoning blend**.
- *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. Crush **Asiago crisps**. Top chicken with **pepper butter** and crisps. Bon appétit!