



### In your box

- 2 Tbsp. Sun-Dried Tomato Pesto
- 1.2 oz. Basil & Parmesan Cheese Spread
- 1 tsp. Pot Roast Seasoning
- 4 oz. Shredded Brussels Sprouts
- 8 oz. Cooked Red Potatoes
- ½ oz. Cheese and Garlic Croutons
- .42 oz. Mayonnaise
- 1 oz. Shredded Parmesan Cheese

### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Salmon Fillets
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

\*Contains: milk, eggs, wheat, soy

### You will need

Olive Oil, Salt, Pepper



Oven-Ready

## Bruschetta Chicken with Parmesan Potatoes

and shaved Brussels sprouts

NUTRITION per serving—Calories: 571, Carbohydrates: 32g, Fat: 26g, Protein: 50g, Sodium: 1718mg.

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. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **Brussels sprouts**, **potatoes**, 2 tsp. **olive oil**, **seasoning blend**, ¼ tsp. **salt**, a pinch of **pepper**, and half the **Parmesan** in provided tray. Push to one side and top with Parmesan.
- *If using **salmon**, bake vegetables until slightly softened, 12-16 minutes. Then remove from oven.*



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### Add the Chicken

- Place **chicken** in empty half of tray. Top with ¼ tsp. **salt** and a pinch of **pepper**.
- Spread **mayonnaise** evenly over chicken. Crumble **cheese spread** and place on chicken. Top with **pesto**.
- *If using **salmon**, follow same instructions after baking vegetables. Add carefully; tray will be hot!*



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### Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- *If using **salmon**, bake uncovered in hot oven until salmon reaches a minimum internal temperature of 145 degrees, 16-18 minutes.*
- While dish bakes, coarsely crush **croutons** in shipping bag.
- Carefully remove from oven. Top chicken with crushed croutons. Bon appétit!