



In your box

- 4 oz. Sliced Red Bell Pepper
- 8 oz. Broccoli Florets
- 1 tsp. Sriracha
- 1 oz. Crispy Fried Onions
- .42 oz. Mayonnaise
- 1 ½ fl. oz. Asian Sesame Dressing
- 1 oz. Teriyaki Glaze

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Wild-Caught Alaskan Sockeye Salmon Fillets
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

*Contains: eggs, wheat, soy

You will need

Salt, Pepper



Oven-Ready

Teriyaki-Sriracha Chicken

with sesame broccoli and peppers

NUTRITION per serving—Calories: 498, Carbohydrates: 27g, Fat: 23g, Protein: 43g, Sodium: 1451mg.

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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild



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.
- Mix **broccoli**, **red bell pepper**, **dressing**, and a pinch of **salt** and **pepper** in provided tray. Push to one side of tray.
- *If using **wild-caught salmon**, bake vegetables in hot oven, 10 minutes.*



Add the Chicken and Topping

- Place **chicken** in empty side of tray. Spread evenly with **mayonnaise** and top with **crispy onions**, pressing gently to adhere.
- *If using **wild-caught salmon**, place in tray skin side down.*



Bake the Dish

- Bake uncovered in hot oven until **broccoli** is tender and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- *If using **wild-caught salmon**, bake uncovered in hot oven until salmon reaches a minimum internal temperature of 145 degrees, 16-20 minutes.*
- Carefully remove from oven and let rest, 5 minutes. Top chicken with **teriyaki glaze** and **Sriracha** (to taste). Bon appétit!