



In your box

- 1 oz. Shredded Cheddar Cheese
- 1 oz. Grated Parmesan
- ½ oz. Crispy Fried Onions
- 3 oz. Diced Poblano
- 2 oz. Sharp Cheddar Spread
- 7 oz. Sliced Zucchini
- 5 oz. Corn Kernels

Customize It Options

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

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper



Oven-Ready

Cheddar Poblano Chicken

with Parmesan zucchini and corn

NUTRITION per serving—Calories: 580, Carbohydrates: 30g, Fat: 28g, Protein: 55g, Sodium: 1634mg.

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 425 degrees. Remove **sharp cheddar spread** from refrigerator. Remove lid and label from provided tray, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **zucchini**, half the **poblano** (reserve remaining for chicken), **corn**, 2 tsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper** in provided tray. Push to one side and top with **Parmesan**.



2

Add the Chicken

- Add **chicken** to empty side and top with half the **shredded cheddar cheese** and remaining **poblano**.
- Carefully spread **sharp cheddar spread** over chicken and top with remaining shredded cheddar cheese.
- *If using **steak**, follow same instructions.*



3

Finish the Chicken

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- *If using **steak**, bake uncovered in hot oven until steak reaches a minimum internal temperature of 145 degrees, 20-25 minutes.*
- Carefully remove from oven. Top **vegetables** with **crispy onions**. Bon appétit!