In your box

- ½ tsp. Seasoned Salt Blend
- 6 oz. Broccoli Florets
- 8 oz. Cubed Butternut Squash
- .42 oz. Mayonnaise
- 1 ½ fl. oz. Dijon Honey Mustard Dressing
- 3 Tbsp. Pretzel Breading

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops

*Contains: eggs, wheat

You will need

Olive Oil, Salt, Pepper

HOME CHEF
Fresh
AND **EASY**

Oven-Ready

Pretzel-Crusted Honey Mustard Chicken
with butternut squash and broccoli

Prep & Cook Time	Cook Within	Difficulty Level	Spice Level
25-35 min.	5 days	Easy	Not Spicy

1

Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **broccoli**, **butternut squash**, 2 tsp. **olive oil**, and **seasoned salt** in provided tray. Push to one side.
- *If using **pork chops**, bake vegetables in hot oven, 10 minutes.*

2

Add the Chicken

- Place **chicken** in empty half of tray. Top with ¼ tsp. **salt** and a pinch of **pepper**.
- *If using **pork chops**, follow same instructions. Be careful! Tray will be hot!*

3

Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- *If using **pork chops**, bake in hot oven until pork reaches a minimum internal temperature of 145 degrees, 15-20 minutes.*
- Carefully remove from oven. Top chicken evenly with **mayonnaise** and **pretzel breading**, pressing gently to adhere. Drizzle with **dressing**. Bon appétit!