



In your box

6 oz. Roasted Red Peppers
2 Tbsp. Roasted Red Pepper Pesto
½ oz. Slivered Almonds
6 oz. Broccoli Florets
1 oz. Shredded Asiago Cheese
.84 oz. Mayonnaise

Customize It Options

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

*Contains: milk, eggs, tree nuts (almonds)

You will need

Olive Oil, Salt, Pepper
Mixing Bowl



Oven-Ready

Asiago-Crusted Chicken

with almond romesco broccoli

NUTRITION per serving—Calories: 475, Carbohydrates: 13g, Fat: 26g, Protein: 47g, Sodium: 1532mg.

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

Not Spicy



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 **roasted red peppers**, **broccoli**, **red pepper pesto**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray. Push to one side and top with a pinch of salt.



Add the Chicken

- In a mixing bowl, combine half the **cheese** (reserve remaining for topping) and **mayonnaise**.
- Pat **chicken** dry and place in empty side of tray. Top evenly with a pinch of **salt** and **pepper**, cheese-mayonnaise mixture, and remaining cheese.
- *If using **steak**, follow same instructions.*



Finish the Dish

- 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. Rest chicken 5 minutes. Garnish **vegetables** with **almonds**. Bon appétit!