

Creamed Greens

with Bacon & Shallots



Serves 4

Look out, these are no ordinary greens. Our chefs go extra luxe, adding cream, nutmeg, shallots, and bacon for a seasonal side that's rich, creamy, and possibly, our favorite way to eat veggies.

Microwave: Leave plastic on tray and microwave for 4 min. **Carefully** remove plastic and stir, then cook for 2 more min.* Let stand for 1 min, then stir again. Contents will be hot. Season to taste with salt and pepper.

Cook to a minimum internal temperature of **165°F. Cooking times are developed using a 1000-watt microwave. Times may vary; adjust as needed for your appliance. Do not expose tray to open flame or direct contact with heating element.*

Ingredients: Creamed greens (chard - spinach - heavy cream - onion - chicken stock - nutritional yeast - arrowroot powder - garlic - kosher salt - black pepper - nutmeg), antibiotic-free bacon, fried shallots.

Contains: Milk.

Nutrition: Calories: 400, Protein: 5g, Fiber: 3g (11% DV), Total Fat: 28g (36% DV), Saturated Fat: 18g (90% DV), Cholesterol: 80mg (27% DV), Sodium: 670mg (29% DV), Carbohydrates: 32g (12% DV), Total Sugars: 3g, Added Sugars: 0g (0% DV). Not a significant source of trans fat.

Packed in a facility that handles all 9 major food allergens and gluten. Protein should be cooked to the minimum internal temperature as recommended by the USDA.