

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 and cook in the tray for 4 min. Remove plastic and stir. Cook for 2 more min and stir. Cook to a minimum internal temperature of **165°F**.* **Caution:** Contents hot. Let stand 1 min prior to handling.

We seasoned this lightly. Add salt and pepper to your heart's content.

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: 320, Protein: 10g, Fiber: 5g (18% DV), Total Fat: 24g (31% DV), Saturated Fat: 14g (70% DV), Cholesterol: 65mg (22% DV), Sodium: 670mg (29% DV), Carbohydrates: 18g (7% DV), Total Sugars: 4g, 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.