DINNERLY



Shredded Chicken & Bacon: Add an Extra Protein Option to your Box!





In the kitchen, you're the artist. Your spice cabinet is your color palette. Your hands are your best tools. The only thing missing—your canvas. Good news! Shredded chicken and bacon are the blank canvases of your dinner dreams. Channel your inner Bob Ross and create happy mealtime masterpieces. We've got your PROTEINS covered!

WHAT WE SEND

- ½ lb ready to heat shredded chicken
- 4 oz pkg thick-cut bacon

WHAT YOU NEED

· Your choice!

TOOLS

 Choose your own cooking adventure!

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories Okcal



1. Pro tip!

Don't throw your bacon into a sizzling hot skillet! Place them in a cold pan, then turn up the heat to medium. This allows the fat to melt so the bacon can crisp up. If you start with a hot pan, the fat will seize, giving you soggy slices.



2. Speaking of...

Now that you have all that bacon fat in your skillet, you can't just throw it away, right? Let the fat cool a bit, then pour it into a jar and use it as a regular cooking oil. You can even start with the shredded chicken—a quick toss in a skillet with bacon fat will give it an extra savory, smoky edge!



3. Boring salads?

Not on our watch. Shredded chicken will instantly bump up any greens you toss them into. Or fry some bacon and crumble it into bits once it's cool enough to handle.



4. Take it to the next level

Got a cheese or veggie pizza in the freezer? Scatter shredded chicken over top before you stick it in the oven. A drizzle of Buffalo or BBQ sauce wouldn't hurt either!



5. The world is your oyster

When it comes to shredded chicken, the possibilities are truly endless. Throw it in a pasta! Put it in a soup! Make tacos, quesadillas, chili, chicken dip, sandwiches, enchiladas, casseroles—you name it, you can make it



6. We're so funny!

What do you call a bacon-wrapped dinosaur?

Jurassic Pork.