



In your box

- ½ oz. Tortilla Strips
- 🔥 2 tsp. Taco Seasoning
- 6 oz. Pepper and Onion Mix
- 8 oz. Cubed Butternut Squash
- 2 oz. Shredded Cheddar Cheese
- 🔥 ½ fl. oz. Green Chili Aioli

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 14 oz. Duroc Boneless Pork Chops
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, eggs

You will need

Olive Oil, Salt

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Oven-Ready



Green Chili Fiesta Chicken

with butternut squash and peppers

NUTRITION per serving—Calories: 524, Carbohydrates: 27g, Sugar: 6g, Fiber: 1g, Protein: 46g, Sodium: 1331mg, Fat: 25g, Saturated Fat: 9g
 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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Spicy

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **pork chops**, in Step 1, bake **butternut squash** uncovered, 18 minutes. Follow same instructions as chicken in Steps 2 and 3, baking uncovered until pork reaches minimum internal temperature, 18-22 minutes.
- If using **sirloin steaks**, in Step 1, bake **butternut squash** uncovered, 18 minutes. Follow same instructions as chicken in Steps 2 and 3, baking uncovered until steak reaches minimum internal temperature, 18-22 minutes.



1. Bake the Butternut Squash

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **butternut squash** and 1 tsp. **olive oil** in provided tray. Spread into single layer.
- Bake uncovered in hot oven, 15 minutes.



2. Add the Chicken

- Carefully remove tray from oven. Stir in **pepper and onion mix**, 1 tsp. **olive oil**, and **seasoning blend** to tray and push to one side. Tray will be hot! Use a utensil.
- Pat **chicken** dry. Add chicken to empty half of tray. Top with a pinch of **salt** and **cheese**.



3. Bake the Meal

- Bake uncovered again until **chicken** reaches a minimum internal temperature of 165 degrees, 22-25 minutes.
- Carefully remove from oven. Taste **green chili aioli**. Top chicken with aioli (to taste) and **tortilla strips**. Bon appétit!