



In your box

- 1 tsp. Light Chili Powder
- 1 Lime
- 2 Halved Ear of Corn
- 1 Tbsp. Chipotle Pesto
- 2 oz. Sour Cream
- 1 oz. Chili Lime Butter
- ¼ oz. Cilantro
- 8 oz. Sliced Zucchini
- 2 Tbsp. Panko Breadcrumbs

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
- 12 oz. Filets Mignon

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, Medium Non-Stick Pan, 2 Mixing Bowls



Ready in 15

Chicken and Chipotle Crema

with corn and crispy zucchini

NUTRITION per serving—Calories: 548, Carbohydrates: 27g, Fat: 30g, Protein: 43g, Sodium: 1495mg.
 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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat the broiler
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **ribeye**, follow same instructions as chicken in Step 2, cooking until steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side. Halve to serve.
- If using **filet mignon**, follow same instructions as chicken in Step 2, cooking until filets reach a minimum internal temperature of 145 degrees, 5-8 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Broil the Corn and Zucchini

- Place **corn**, 1 tsp. **olive oil**, and ¼ tsp. **salt** on one side of prepared baking sheet. Roll corn to coat. Place under hot broiler and broil, 5 minutes.
- Remove from oven and carefully turn corn. *Use a utensil!* Combine **zucchini**, 1 tsp. olive oil, ¼ tsp. salt, and a pinch of **pepper** in a mixing bowl. Place zucchini on empty side of baking sheet in a single layer and top with **panko** and a pinch of **chili powder**. (The rest is yours to do with as you please!) Broil again until lightly browned, 8-10 minutes.
- Keep an eye on oven as vegetables may burn easily under broiler.
- While corn and zucchini broil, cook chicken



3

Prepare Ingredients and Make Crema

- Halve **lime**. Cut one half into wedges and juice the other half.
- Stem and coarsely chop **cilantro**. *If desired, leaves can be left whole.*
- Combine **sour cream**, **chipotle pesto**, 1 tsp. lime juice, and a pinch of **salt** in a mixing bowl. Set aside.



2

Cook the Chicken

- Pat **chicken breasts** dry and season both sides with a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add chicken to hot pan and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner. Rest at least 2 minutes.



4

Finish the Dish

- Plate dish as pictured on front of card, topping **pork** with **crema** and **cilantro**. Top **corn** with **butter** and squeeze **lime wedges** over meal to taste. Bon appétit!