



In your box

- 1 oz. Sour Cream
- ½ oz. Tortilla Strips
- .84 oz. Chipotle Aioli
- ½ oz. Grated Parmesan
- 2 oz. Shredded Cheddar Cheese
- 8 oz. Cilantro Lime Rice
- 5 oz. Corn Kernels
- ½ oz. Chopped Green Hatch Chiles

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, eggs

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl



Oven-Ready

Chipotle-Cheddar Chicken

with hatch chile crema and cilantro rice

NUTRITION per serving—Calories: 713, Carbohydrates: 59g, Fat: 28g, Protein: 52g, Sodium: 1701mg.
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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium



1

Prepare the Corn and Rice

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **corn**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper** in provided tray. Push to upper corner of tray.
- Carefully massage **rice** in bag to break up any clumps. Add rice below corn.



2

Add the Chicken

- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.
- Place chicken in empty space in tray. Top with half the **chipotle aioli** (reserve remaining for corn) and **cheddar cheese**.



3

Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-23 minutes.
- While dish bakes, combine **sour cream**, **hatch chiles**, and a pinch of **salt** in a mixing bowl.
- Carefully remove from oven. Top **corn** with remaining **chipotle aioli** (to taste) and **Parmesan**. Top chicken with hatch chile crema (to taste) and **crispy tortillas**. Bon appétit!