



In your box

- 1 oz. Sour Cream
- 12 oz. Cauliflower Florets
- .14 oz. Lemon Juice
- ½ oz. Tortilla Strips
- 2 oz. Guacamole
- 1 oz. Chili Lime Butter

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl



Oven-Ready

Chicken Breast and Avocado Crema

with chili lime cauliflower

NUTRITION per serving—Calories: 522, Carbohydrates: 17g, Fat: 31g, Protein: 42g, Sodium: 1597mg.

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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



Prepare the Cauliflower

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Break **cauliflower** into bite-sized pieces, if necessary. Combine cauliflower, 1 Tbsp. **olive oil**, ½ tsp. **salt**, and ¼ tsp. **pepper** in provided tray. Spread into a single layer.
- Bake uncovered in hot oven, 5 minutes.



Add the Chicken

- Carefully remove from oven. Push **cauliflower** to one side. *Tray will be hot! Use a utensil.*
- Pat **chicken** dry, and place in empty space in tray. Season with a pinch of **salt** and **pepper**.



Bake the Dish

- Bake uncovered in hot oven until **cauliflower** is lightly browned and **chicken** reaches a minimum internal temperature of 165 degrees, 25-28 minutes.
- Carefully remove from oven. Remove chicken to a plate. Add **chili lime butter** to pan and stir until melted and combined.
- In a mixing bowl, combine **sour cream**, **guacamole**, **lemon juice**, and a pinch of **salt**. Top chicken with guacamole-sour cream mixture and **tortilla strips**. Bon appétit!