



In your box

- 5 oz. Corn Kernels
- ½ oz. Crispy Jalapeños
- 1 tsp. Taco Seasoning
- 1 oz. Chili Lime Butter
- 1 tsp. Cornstarch
- 4 oz. Black Beans
- 1 fl. oz. Red Enchilada Sauce
- 6 oz. Pepper and Onion Mix
- 1 oz. Shredded Cheddar Cheese

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 12 oz. Boneless Pork Chops

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper

Minimum Internal Protein Temperature

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

Oven-Ready



Chili-Lime Enchilada Chicken

with peppers, corn, and black beans

NUTRITION per serving—Calories: 553, Carbohydrates: 35g, Sugar: 6g, Fiber: 2g, Protein: 46g, Sodium: 1316mg, Fat: 28g, Saturated Fat: 10g
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

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 18-22 minutes. Rest, 3 minutes.
- If using **sirloin**, follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven until steak reaches minimum internal temperature, 18-22 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry.
- Drain **black beans**.
- Combine **pepper and onion mix**, **corn**, **black beans**, 1 tsp. **olive oil**, **seasoning blend**, and a pinch of **salt** and **pepper** in provided tray and push to one side. Top with **cheese**.



2. Add the Sauce and Chicken

- Add **enchilada sauce** and **cornstarch** to empty side of tray and stir until completely combined.
- Pat **chicken** dry, and place on sauce. Season with a pinch of **salt** and **pepper**.



3. Bake the Meal

- Bake uncovered in hot oven until **peppers** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 25-27 minutes.
- Carefully remove from oven. Transfer chicken to a plate. Stir **chili lime butter** into **sauce** until completely combined. Top chicken with sauce and **crispy jalapeños** (to taste). Bon appétit!