



In your box

2 Tbsp. Toasted Coconut
2 oz. Hot Jalapeño Jelly
8 ½ oz. Cooked Jasmine Rice
½ oz. Crispy Jalapeños
6 oz. Pepper and Onion Mix

Customize It Options

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

*Contains: wheat, tree nuts (coconuts)

You will need

Olive Oil, Salt, Pepper
Mixing Bowl



Oven-Ready

Coconut-Crusted Jalapeño Chicken

with jasmine rice and peppers

NUTRITION per serving—Calories: 635, Carbohydrates: 73g, Fat: 18g, Protein: 43g, Sodium: 1159mg.

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

Medium



Prepare the Ingredients

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Carefully massage **rice** in bag to break up any clumps. Mix rice, **pepper and onion mix**, 2 tsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper** in provided tray until combined. Push to one side.



Add the Chicken

- In a mixing bowl, combine **crispy jalapeños** and **jalapeño jelly**.
- Pat **chicken** dry. Place chicken in empty side of tray. Top with jalapeño jelly mixture (use less if spice-averse).
- If using **steak**, follow same instructions.



Finish the Dish

- Bake uncovered in hot oven until **rice** is tender and **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- If using **steak**, bake uncovered in hot oven until *rice is tender and protein reaches a minimum internal temperature of 145 degrees, 18-22 minutes.*
- Carefully remove from oven. Rest chicken 5 minutes. Top chicken with **toasted coconut**. Bon appétit!