



In your box

1 Lime
¼ oz. Cilantro
1 Poblano Pepper
2 Green Onions
2 oz. Sour Cream
2 tsp. Mojito Lime Seasoning
8 oz. Slaw Mix
½ oz. Light Brown Sugar

Customize It Options

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

*Contains: milk

You will need

Olive Oil, Salt, Pepper, Cooking Spray
3 Mixing Bowls, Grill Pan or Outdoor Grill



Grilled Mojito-Lime Chicken and poblano slaw

NUTRITION per serving—Calories: 494, Carbohydrates: 25g, Fat: 25g, Protein: 41g, Sodium: 1678mg.

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

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
- Ingredient(s) used more than once: lime juice



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Prepare the Ingredients

- Halve and juice lime.
- Stem and mince cilantro.
- Stem **poblano pepper**, halve lengthwise, and remove seeds.
- Trim ends off **green onions**.
- In a mixing bowl, combine **sour cream**, 1 tsp. **lime juice** (reserve remaining for slaw), and a pinch of **salt**. Set aside.
- In another mixing bowl, combine **mojito lime seasoning** and 1 Tbsp. **olive oil**. Set aside.
- Pat **chicken breasts** dry, and season both sides with a pinch of salt and **pepper**.

Customize It Instructions

- If using **sirloin steaks**, follow same instructions as chicken breasts in Steps 1 and 4, cooking until steak reaches minimum internal temperature, 5-7 minutes per side.

Minimum Internal Temperature

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



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Grill the Green Onions and Poblano

- Drizzle 1 tsp. olive oil over **poblano halves** and **green onions**.
- Add green onions to hot grill. Cook undisturbed until charred, 1-2 minutes per side.
- Transfer green onions to a plate. Keep grill over medium heat.
- Add poblano halves to hot grill, skin side down. Cook undisturbed until charred and tender, 3-5 minutes per side.
- Transfer poblano to a plate. Keep grill over medium heat.

Grill the Chicken

- Drizzle 1 tsp. olive oil over **chicken breasts**. Add chicken to hot grill and cook until browned, 4-6 minutes.
- Flip chicken, and brush or spoon grilled side with **mojito lime-oil**. Cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 4-6 minutes.
- Remove chicken to a plate.
- How to get pro-looking crosshatch marks on grilled meats: Imagine your grill is a clock and place meat on grill so tip points at 10 o'clock. After 2-3 minutes, rotate so tip points at 2, and cook another 2-3 minutes. Repeat on second side.



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Make the Slaw

- Spray grill or grill pan with **cooking spray** and heat to medium heat. When using an outdoor grill with enough room, feel free to cook all elements at once. If cooking indoors, cook meal in a medium pan over medium-high heat, replenishing pan with olive oil as needed.
- In another mixing bowl, combine **slaw mix**, cilantro, 2 tsp. **lime juice**, **brown sugar**, 2 tsp. **olive oil**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**. Set aside.



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Finish the Dish

- Cut **poblano halves** into thin strips. Cut **green onions** into 1" pieces. Stir poblano and green onion pieces into **slaw**.
- Plate as pictured on front of card, garnishing **chicken** with **lime sour cream**. Bon appétit!