



In your box

- 2 oz. Sour Cream
- 🌶️ ½ oz. Crispy Jalapeños
- 1 tsp. Fajita Seasoning
- 🌶️ 1 ½ oz. Chipotle Ranch Dressing
- 1 oz. Chili Lime Butter
- 8 ½ oz. Cooked Jasmine Rice
- 2 oz. Shredded Cheddar-Jack Cheese

Customize It Options

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

*Contains: milk, eggs, wheat

Minimum Internal Protein Temperature

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

Oven-Ready



Fajita Chicken

with Mexican-style rice and crispy jalapeños

NUTRITION per serving—Calories: 825, Carbohydrates: 54g, Sugar: 2g, Fiber: 1g, Protein: 50g, Sodium: 1046mg, Fat: 43g, Saturated Fat: 17g
 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.



1. Prepare the Ingredients

- Preheat oven to 400 degrees.
- Carefully massage rice in bag to break up any clumps. Tear a small slit in an upper corner of bag to vent. Place upright in microwave and heat, 45 seconds. Remove rice from packaging.
- Place rice in one side of provided tray. Place **chicken** in other side of tray.



2. Add the Topping

- Top **chicken** evenly with **seasoning blend**, **dressing**, and **cheese**.

Customize It Instructions

- If using **sirloin**, follow same instructions as chicken in Steps 1, 2, and 3, baking uncovered in hot oven until steak reaches minimum internal temperature, 15-20 minutes. Rest, 3 minutes.



3. Bake the Dish

- Bake uncovered in hot oven until **cheese** is melted and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- *If browning too quickly, tent dish with foil.* Carefully remove tray from oven. Stir **butter** into rice until melted. Rest, 5 minutes. Top chicken with **sour cream** and garnish rice with **crispy jalapeños** (to taste). Bon appétit!