



In your box

- ½ tsp. Cilantro Lime Pepper Salt
- 🌶️ ½ tsp. Chipotle Seasoning
- 🌶️ 1 Poblano Pepper
- 2 oz. Sour Cream
- 8 oz. Cilantro Lime Rice
- 2 Green Onions
- 3 oz. Black Beans
- 1 Lime

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger
- 10 oz. USDA Choice Sliced Flank Steak
- 8 oz. Shrimp

*Contains: milk

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

15 Minute Meal Kit



Cilantro-Lime Arroz con Pollo

with chipotle crema

NUTRITION per serving—Calories: 525, Carbohydrates: 48g, Sugar: 3g, Fiber: 4g, Protein: 41g, Sodium: 1435mg, Fat: 17g, Saturated Fat: 5g
 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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **Impossible burger**, follow same instructions as chicken in Step 2, breaking up burger until heated through, 4-6 minutes.
- If using **shrimp**, follow same instructions as chicken in Steps 1 and 2, cooking undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **flank steak**, separate into a single layer, pat dry, and season with a pinch of **salt** and **pepper**. Follow same instructions as chicken in Step 2, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Prepare Ingredients and Make Chipotle Crema

- Trim and slice white portions of **green onions** into ½" pieces. Thinly slice remaining green onions on an angle. Keep white and green portions separate.
- Halve **lime** and cut halves into wedges.
- Drain **black beans**.
- Stem **poblano pepper**, seed, and cut into ½" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Combine **sour cream**, 2 tsp. **water**, and **chipotle seasoning** in a mixing bowl. Set aside.
- Pat **chicken** dry, and season all over with ¼ tsp. **salt** and a pinch of **pepper**.



2. Cook the Chicken Mixture

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **diced chicken**, **poblano pepper**, **white portions of green onions**, and **cilantro lime pepper salt** to hot pan. Stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.



3. Cook the Rice

- Add **cilantro lime rice**, and **black beans** to hot pan. Stir occasionally until combined and heated through, 2-3 minutes.
- Remove from burner.



4. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **chipotle crema** and **green portions of green onions**. Squeeze **lime wedges** over meal to taste. Bon appétit!