



In your box

- 2 oz. Sour Cream
- 🌶️ 2 tsp. Taco Seasoning
- 🌶️ 3 oz. Diced Poblano
- 3 oz. Diced White Onion
- 🌶️ 1 oz. Tomato Chipotle Butter
- 8 oz. Fully Cooked Shredded Chicken Breast
- 15.5 oz. Cannellini Beans
- 1 oz. Shredded Cheddar Cheese

*Contains: milk

Minimum Internal Protein Temperature

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

Fast & Fresh



Chipotle Chicken Chili

with sour cream and cheddar

NUTRITION per serving—Calories: 564, Carbohydrates: 48g, Sugar: 7g, Fiber: 2g, Protein: 46g, Sodium: 769mg, Fat: 23g, Saturated Fat: 13g
 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

10-15 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Spicy

Before you cook

All cook times are approximate based on testing.



1. Prepare the Meal

- *If using oven, preheat to 375 degrees. Thoroughly rinse any fresh produce and pat dry.*
- Combine **poblano, chicken, onion, beans, seasoning blend,** and $\frac{1}{2}$ cup **water** in provided tray.
- Cover tray with a damp paper towel. Microwave until warmed through and chicken reaches a minimum internal temperature of 165 degrees, 5-8 minutes. *If using oven, place on baking sheet and bake uncovered in hot oven until the dish is heated through and chicken reaches a minimum internal temperature of 165 degrees, 8-10 minutes.*
- Carefully remove tray from microwave. Stir in **butter**. Garnish with **cheese** and **sour cream**. Bon appétit!