



In your box

- 1 oz. Shredded Cheddar Cheese
- 1 Lime
- 🔥 2 tsp. Chipotle Seasoning
- 4 oz. Light Cream
- 🔥 1 Jalapeño Pepper
- ½ oz. Tortilla Strips
- 2 Naan Flatbreads
- 1 Roma Tomato
- 2 Green Onions

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger
- 10 oz. Steak Strips
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 14 oz. Diced Chicken Thighs

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Pepper
- Medium Non-Stick Pan, Mixing Bowl

Minimum Internal Protein Temperature

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

Classic Meal Kit



Nacho Chicken Flatbread

with jalapeño salsa and tortilla strips

NUTRITION per serving—Calories: 820, Carbohydrates: 78g, Sugar: 13g, Fiber: 5g, Protein: 51g, Sodium: 1826mg, Fat: 34g, Saturated Fat: 14g
 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

Intermediate

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **whole chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as diced chicken.
- If using **diced chicken thighs**, follow same instructions as diced chicken breasts in Steps 1 and 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*
- If using **Impossible burger**, follow same instructions as chicken in Step 3, breaking up burger and cooking until heated through, 5-7 minutes.
- If using **steak strips**, separate into a single layer and pat dry. Follow same instructions as chicken in Step 3, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest steak strips 3 minutes.



1. Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Core **tomato** and cut into ¼" dice.
- Halve **lime** and juice.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.
- Pat **chicken** dry.



2. Make the Salsa

- In a mixing bowl, combine **tomato**, 2 tsp. **lime juice**, **jalapeño** (to taste), and a pinch of **pepper**. Set aside.



3. Cook the Chicken

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **chicken**, **white portions of green onions**, and a pinch of **pepper** to hot pan. Stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Stir in **seasoning** and transfer chicken to a plate. Wipe pan clean and reserve.
- While chicken cooks, bake flatbreads.



4. Bake the Flatbreads

- Place **flatbreads** directly on oven rack in hot oven and bake until lightly browned, 6-8 minutes.



5. Make Cheese Sauce and Finish Dish

- Return pan used to cook chicken to medium-high heat. Add **cream** to hot pan and bring to a boil. Once boiling, stir occasionally until slightly thickened, 2-3 minutes.
- Remove from burner and stir in **cheese** until completely incorporated.
- Place flatbreads on a clean work surface and top evenly with cheese sauce, chicken, and **salsa**.
- Plate dish as pictured on front of card, garnishing flatbreads with **green portions of green onions** and **tortilla strips**. Bon appétit!