



In your box

- ½ oz. Seasoned Rice Vinegar
- 🔪 1 Poblano Pepper
- 2 oz. Shredded Mozzarella
- 1 oz. Sour Cream
- 1 tsp. Fajita Seasoning
- 2 Green Onions
- 2 Naan Flatbreads
- 3 fl. oz. Red Enchilada Sauce
- 🔪 1 Jalapeño Pepper

Customize It Options

- 14 oz. Diced Chicken Thighs
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 8 oz. Shrimp

You will need

- Olive Oil
- Medium Non-Stick Pan, Baking Sheet, Mixing Bowl

Minimum Internal Protein Temperature

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

Classic Meal Kit



Chicken Thigh Enchilada Flatbread

with jalapeño and poblano peppers

NUTRITION per serving—Calories: 759, Carbohydrates: 72g, Sugar: 12g, Fiber: 4g, Protein: 59g, Sodium: 1800mg, Fat: 27g, Saturated Fat: 10g
 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

35-45 min.

Cook Within

5 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
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **green onions**



1. Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Stem **jalapeño**, seed, remove ribs, and slice into thin strips.
- 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 working with peppers.*
- Pat **chicken thighs** dry. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*



2. Par-bake Flatbreads and Pickle Jalapeños

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 6-8 minutes.
- While flatbreads bake, combine **white portions of green onions, jalapeño, seasoned rice vinegar**, and a pinch of **pepper** in a mixing bowl. Set aside to pickle, at least 10 minutes.
- While jalapeños pickle, cook chicken.

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 thighs in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, follow same instructions as chicken thighs in Step 3, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.



3. Cook the Chicken Mixture

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **chicken, poblano**, and **seasoning blend** to hot pan. Stir occasionally until chicken is lightly browned and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Remove from burner.



4. Assemble and Bake the Flatbreads

- Place **flatbreads** on a clean work surface. Top evenly with **enchilada sauce, chicken mixture, and cheese**.
- Place directly on oven rack in hot oven, with prepared baking sheet on rack below to catch any drips. Bake until golden brown and warmed through, 5-7 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **flatbreads** with **sour cream, pickled jalapeños** (to taste), and **green portions of green onions**. Bon appétit!