



In your box

- 8 oz. Precooked Seasoned Potatoes
- 2 oz. Shredded Cheddar Cheese
- 4 oz. Mixed Diced Peppers
- 3 oz. Corn Kernels
- 2 tsp. Fajita Seasoning
- 2 oz. Sour Cream
- 🥄 .84 oz. Chipotle Aioli
- ½ oz. Tortilla Strips

Customize It Options

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

*Contains: milk, eggs

You will need

Olive Oil, Salt, Pepper

Minimum Internal Protein Temperature

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

Oven-Ready



Cheddar Tortilla Chicken

with pepper and potato hash

NUTRITION per serving—Calories: 718, Carbohydrates: 40g, Sugar: 7g, Fiber: 3g, Protein: 50g, Sodium: 1662mg, Fat: 37g, Saturated Fat: 12g
 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

Mild

Before you cook

All cook times are approximate based on testing.



1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **potatoes, corn, diced peppers, seasoning blend** (both packets), 1 tsp. **olive oil**, and a pinch of **salt and pepper** in provided tray. Push to one side.



2. Add the Chicken

- Pat **chicken breasts** dry, and season both sides with a pinch of **pepper**.
- Place chicken in empty space in tray. Top evenly with **chipotle aioli** and half the **cheese** (reserve remaining for vegetables).



3. Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-23 minutes.
- Carefully remove tray from oven. Top chicken with **tortilla strips** and **vegetables** with remaining **cheese** and **sour cream**. Bon appétit!