



In your box

- 5 oz. Corn Kernels
- 6 oz. Mixed Diced Peppers
- 🌶️ ½ oz. Crispy Jalapeños
- 🌶️ 1 tsp. Taco Seasoning
- ½ oz. Grated Cotija Cheese
- 2 oz. Chipotle Crema

Customize It Options

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

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	

Rest steak or pork after cooking, 3 minutes.

Oven-Ready



Chicken and Chipotle Crema

with cheesy peppers and corn

NUTRITION per serving—Calories: 454, Carbohydrates: 27g, Sugar: 5g, Fiber: 3g, Protein: 44g, Sodium: 1378mg, Fat: 20g, Saturated Fat: 6g
 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

Medium

Before you cook

All cook times are approximate based on testing.



1. Prepare the Vegetables

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **diced peppers**, **corn**, 2 tsp. **olive oil**, **seasoning blend**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray. Push to one side.



2. Add the Chicken

- Pat **chicken** dry, and season both sides with a pinch of **salt** and **pepper**.
- Place in empty side of tray.

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken breasts in Steps 2 and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 23-27 minutes. Rest, 3 minutes.



3. Bake the Meal

- Bake uncovered in hot oven until **peppers** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove tray from oven. Top chicken with **sauce** and peppers with **cheese** and **crispy jalapeños** (to taste). Bon appétit!