



### In your box

- 2 oz. Guacamole
- 4 oz. Mixed Diced Peppers
- 5 oz. Corn Kernels
- 1 oz. Sour Cream
- 3 oz. Black Beans
- ½ oz. Crispy Jalapeños
- 1 oz. Shredded Cheddar-Jack Cheese
- 2 tsp. Fajita Seasoning

### Customize It Options

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

\*Contains: milk, wheat

### You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl

### Minimum Internal Protein Temperature

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

Oven-Ready



## Creamy Avocado Chicken

with black bean and bell pepper succotash

NUTRITION per serving—Calories: 520, Carbohydrates: 31g, Sugar: 5g, Fiber: 6g, Protein: 47g, Sodium: 1405mg, Fat: 27g, Saturated Fat: 8g  
 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. Drain **black beans**.
- Combine **corn**, **diced peppers**, black beans, 1 tsp. **olive oil**, half the **seasoning blend** (reserve remaining for chicken), ¼ tsp. **salt**, and a pinch of **pepper** in provided tray. Push to one side.

### 2. Add the Chicken

- Pat **chicken** dry, and place in empty half of tray. Top with remaining **seasoning blend**.

### Customize It Instructions

- If using **sirloin**, follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven until sirloin reaches minimum internal temperature, 16-20 minutes. Rest, 3 minutes.
- If using **pork chops**, follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 16-20 minutes. Rest, 3 minutes.



### 3. Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-22 minutes.
- While meal bakes, combine **guacamole**, **sour cream**, and a pinch of **salt** in a mixing bowl.
- Carefully remove tray from oven. Top chicken evenly with guacamole-sour cream mixture and **crispy jalapeños** (to taste). Top **vegetables** with **cheese**. Bon appétit!