



In your box

- 5 oz. Corn Kernels
- ½ oz. Grated Parmesan
- 2 fl. oz. Creamy Cilantro Sauce
- 6 oz. Mixed Diced Peppers
- 1 tsp. Fajita Seasoning
- ½ oz. Crispy Jalapeños
- 1 Lime

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops
- 13½ oz. Organic Boneless Skinless Chicken Breasts

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

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



Fajita Chicken

with elotes hash

NUTRITION per serving—Calories: 520, Carbohydrates: 28g, Sugar: 4g, Fiber: 4g, Protein: 41g, Sodium: 1340mg, Fat: 28g, Saturated Fat: 3½g
 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.

Customize It Instructions

- 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, 23-27 minutes. Rest, 3 minutes.



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**, ¼ tsp. **salt**, a pinch of **pepper**, and 1 tsp. **olive oil** in provided tray.
- Push to one side of tray.



2. Add the Chicken

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



3. Bake the Meal

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- While meal bakes, cut **lime** into wedges.
- Carefully remove tray from oven. Garnish chicken with **cilantro sauce** and **crispy jalapeños** (to taste). Garnish vegetables with **cheese**. Squeeze lime wedges over to taste. Bon appétit!