



- In your box**
- 2 oz. Tex-Mex Style Corn & Bean Salad
 - 6 oz. Pepper and Onion Mix
 - 2 fl. oz. Creamy Cilantro Sauce
 - 6 Small Flour Tortillas
 - 2 oz. Shredded Cheddar-Jack Cheese
 - 🌶️ 1 oz. Crispy Jalapeños
 - 1 tsp. Fajita Seasoning
 - 8 oz. Fully Cooked Seasoned Diced Chicken Breast

Minimum Internal Protein Temperature

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

Fast & Fresh



Classic Chicken Fajitas

with cheddar-jack cheese

NUTRITION per serving—Calories: 776, Carbohydrates: 62g, Sugar: 7g, Fiber: 3g, Protein: 37g, Sodium: 1654mg, Fat: 42g, Saturated Fat: 11g
 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	Cook Within	Difficulty Level	Spice Level
20-30 min.	5 days	Easy	Mild

Before you cook

All cook times are approximate based on testing.



1. Make the Meal

- *If using microwave:* Thoroughly rinse any fresh produce and pat dry. Combine **pepper and onion mix** and half the **seasoning blend** (reserve remaining for chicken) in provided tray. Cover with a damp paper towel. Microwave until starting to soften, 2-3 minutes. Carefully remove tray from microwave. Stir in **chicken, corn and bean salad**, and remaining **seasoning blend**. Cover again with a damp paper towel and microwave until chicken is warmed through, 3-4 minutes. Carefully remove from microwave. Wrap **tortillas** in a damp paper towel and microwave until warm, 2-3 minutes. Fill tortillas with chicken mixture and garnish with **cheese, cilantro sauce**, and **crispy jalapeños** (to taste). Bon appétit!
- *If using oven:* Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Combine **pepper and onion mix, chicken, seasoning blend, corn and bean salad**, and 3 Tbsp. **water** in provided tray. Cover with foil and place on a baking sheet. Bake covered in hot oven until warmed through, 20-22 minutes. Carefully remove tray from oven. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds. Fill tortillas with chicken mixture and garnish with **cheese, cilantro sauce**, and **crispy jalapeños** (to taste). Bon appétit!