

LIMITED TIME ONLY
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skinnytaste
 with  **HOME CHEF** FOR MORE INFO



In your box

- 1 oz. Sour Cream
- ½ oz. Tortilla Strips
- 8 oz. Cilantro Lime Rice
- 🌶️ .84 oz. Chipotle Aioli
- 1 oz. Shredded Cheddar Cheese
- 5 oz. Corn Kernels
- ½ oz. Grated Parmesan
- 🌶️ ½ oz. Fire-Roasted Diced Hatch Green Chile Peppers

Customize It Options

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

*Contains: milk, eggs

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



Chipotle-Cheddar Chicken

with hatch chile crema and cilantro rice

NUTRITION per serving—Calories: 648, Carbohydrates: 57g, Sugar: 4g, Fiber: 2g, Protein: 49g, Sodium: 1656mg, Fat: 24g, Saturated Fat: 7g
 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 Corn and Rice

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **corn**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper** in provided tray. Push to upper corner of tray.
- Add **rice** to tray next to corn.



2. Add the Chicken

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

Customize It Instructions

- If using **sirloin**, follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-23 minutes.



3. Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-23 minutes.
- While dish bakes, combine **sour cream**, **hatch chiles**, and a pinch of **salt** in a mixing bowl.
- Carefully remove tray from oven. Top **corn** with remaining **chipotle aioli** (to taste) and **Parmesan**. Top chicken with hatch chile crema (to taste) and **crispy tortillas**. Bon appétit!