



In your box

- 5 oz. Farfalle Pasta
- 1 tsp. Taco Seasoning
- 4 fl. oz. Cream Sauce Base
- 3 oz. Fire Roasted Corn Kernels
- 1 oz. Dark Brown Sherry Cooking Wine
- ½ oz. Grated Cotija Cheese
- 1 Poblano Pepper

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 12 oz. Filets Mignon
- 14 oz. Duroc Boneless Pork Chops

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

Medium Pot, Medium Non-Stick Pan, Colander

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.

Classic Meal Kit



Southwest-Style Chicken Fricassee

with farfalle, corn, and poblano

NUTRITION per serving—Calories: 700, Carbohydrates: 70g, Sugar: 7g, Fiber: 5g, Protein: 49g, Sodium: 1570mg, Fat: 25g, Saturated Fat: 10g
 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

40-50 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot

Customize It Instructions

- If using **filets mignon**, follow same instructions as chicken in Steps 2 and 3, cooking until steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. *Leave steak whole, if desired.*
- If using **pork chops**, follow same instructions as chicken in Steps 2 and 3, cooking until pork reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes.
- If using **sirloin steaks**, follow same instructions as chicken breasts in Steps 2 and 3, cooking until steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner. Leave steaks whole, if desired.*



1. Cook the Pasta

- Once **water** in medium pot is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



2. Prepare the Ingredients

- Stem **poblano pepper**, seed, and cut into ½" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Pat **chicken breasts** dry, and season both sides with **seasoning blend**.



3. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **chicken breasts** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner. Remove chicken to a clean cutting board and let cool, 5 minutes.
- Once cool enough to handle, cut into ¼"-thick slices.
- Reserve pan; no need to wipe clean.



4. Make the Sauce

- Return pan used to cook chicken to medium heat and add 1 tsp. **olive oil**. Add **poblano** and a pinch of **salt** to hot pan. Stir occasionally until tender, 4-6 minutes.
- Add **corn** and **wine**. Bring to a simmer. Once simmering, stir occasionally, 1 minute.
- Add 1/3 cup **pasta cooking water**, **cream base**, and a pinch of salt and **pepper**. Return to a simmer. Once simmering, stir occasionally until sauce thickens, 3-5 minutes.
- *If sauce is too thick, add remaining pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*



5. Add Chicken and Pasta and Finish Dish

- Add sliced **chicken** and **pasta** and stir until combined and heated through, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing pasta with **cheese**. Bon appétit!