



### In your box

- 1 Red Bell Pepper
- 5 oz. Corn Kernels
- 1 oz. Grated Cotija Cheese
- 1 Lime
- 2 oz. Sour Cream
- 1 oz. Butter
- ½ oz. Cilantro
- 1 tsp. Cajun Seasoning
- ¼ tsp. Red Pepper Flakes
- Customize It Options**
- 13 oz. Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 12 oz. Salmon Fillets
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13½ oz. Organic Boneless Skinless Chicken Breasts

### You will need

- Olive Oil, Salt, Pepper
- 2 Medium Non-Stick Pans, Mixing Bowl

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

## Classic Meal Kit



# Chicken Breast with Cilantro Butter

and red pepper Mexican-style street corn

NUTRITION per serving—Calories: 542, Carbohydrates: 27g, Sugar: 6g, Fiber: 4g, Protein: 46g, Sodium: 1532mg, Fat: 28g, Saturated Fat: 14g  
 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.

- If using fresh produce, thoroughly rinse and pat dry
- Set **butter** on counter to soften
- Ingredient(s) used more than once: **cilantro**



## Customize It Instructions

- If using **salmon**, pat dry and season flesh side with a pinch of **salt** and **pepper**. Follow same instructions as chicken in Step 3, cooking, skin side up first, until golden brown and salmon reaches minimum internal temperature, 4-6 minutes per side.
- If using **ribeye**, follow same instructions as chicken in Steps 1 and 3, cooking until steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.

### 1. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ¼" dice.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Coarsely chop **cilantro** (no need to stem).
- Pat **chicken** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.

### 2. Make the Cilantro Butter

- In a mixing bowl, combine softened **butter**, half the **cilantro** (reserve remaining for vegetables), and **red pepper flakes** (to taste) until smooth. Set aside.



### 3. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **chicken** 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. Transfer chicken to a plate. Squeeze one **lime wedge** over each breast. *You may have wedges left over.*
- While chicken cooks, cook corn.

### 4. Cook the Corn

- Place another medium non-stick pan over medium-high heat and add ½ tsp. **olive oil**. Add **red bell pepper** and a pinch of **salt** to hot pan. Cook undisturbed until starting to soften, 2-3 minutes.
- Add **corn** and stir occasionally until vegetables are tender, 2-3 minutes.
- Stir in **seasoning blend** and 2 Tbsp. **water** until combined.
- Remove from burner. Stir in **sour cream**, remaining **cilantro**, and 1 Tbsp. **lime juice** (to taste).

### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **chicken** with **cilantro butter**, and garnishing **corn** with **cheese**. Squeeze any remaining **lime wedges** over vegetables, if desired. Bon appétit!