



Fast & Fresh

Fire-Roasted Salsa Chicken Tacos

with black beans, corn, and poblanos



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.

In your box

- 2 oz. Sour Cream
- 3 oz. Diced Poblano
- 8 oz. Fully Cooked Seasoned Diced Chicken Breast
- 6 Small Flour Tortillas
- 3 oz. Corn Kernels
- 4 oz. Black Beans
- 3 oz. Fire Roasted Salsa
- 1 tsp. Fajita Seasoning

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

You will need

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.

NUTRITION per serving—Calories: 520, Carbohydrates: 65g, Sugar: 9g, Fiber: 6g, Protein: 34g, Sodium: 1620mg, Fat: 13g, Saturated Fat: 7g

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level
Easy

Spice Level
Medium

Microwave

- Thoroughly rinse any fresh produce and pat dry.
- Combine **poblanos**, 1 Tbsp. **water**, and a pinch of **salt** in provided tray.
- Cover tray with a damp paper towel and microwave, 2 minutes.
- Carefully, remove tray from microwave. Drain **black beans**. Stir beans, **corn**, and **seasoning blend** into tray until completely combined. Drain **chicken**, separate, and pat dry. Add chicken, **salsa**, and a pinch of salt and **pepper** to tray.
- Microwave uncovered until warmed through, 3-4 minutes.
- Carefully remove tray from microwave. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, fill tortillas with chicken and vegetables and garnish with **sour cream**. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **poblanos**, 1 Tbsp. **water**, and a pinch of **salt** in provided tray.
- Cover with foil. Place tray on a baking sheet. Bake covered in hot oven, 10 minutes.
- Carefully remove tray from oven. Drain **black beans**. Stir beans, **corn**, and **seasoning blend** into tray until completely combined. Drain **chicken**, separate, and pat dry. Add chicken, **salsa**, and a pinch of salt and **pepper** to tray.
- Cover tray with foil again. Place on a baking sheet. Bake again covered in hot oven until warmed through, 12-14 minutes.
- Carefully remove tray from oven. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, fill tortillas with chicken and vegetables and garnish with **sour cream**. Bon appétit!