



In your box

- 5 oz. Corn Kernels
- 3 Tomatillos
- 2 Garlic Cloves
- 2 Large Flour Tortillas
- 3 oz. Shredded Cheddar-Jack Cheese
- 🔪 1 Jalapeño Pepper
- ¼ oz. Cilantro
- 1 Lime
- 🔪 1 Tbsp. Taco Seasoning

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 10 oz. Steak Strips
- 13½ oz. Organic Boneless Skinless Chicken Breasts

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, Cooking Spray
- Medium Non-Stick Pan, Baking Sheet, Mixing Bowl

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



Chicken Chimichangas

with jalapeño salsa verde

NUTRITION per serving—Calories: 760, Carbohydrates: 56g, Sugar: 7g, Fiber: 6g, Protein: 52g, Sodium: 1650mg, Fat: 39g, 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

40-50 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **steak strips**, separate into a single layer, pat dry, and coarsely chop. Follow same instructions as chicken in Step 1, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Cook the Chicken

- Pat **chicken breasts** dry.
- Place a medium non-stick pan over medium heat and add 2 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 mixing bowl and let cool, at least 5 minutes. Wipe pan clean and reserve.
- Once chicken is cool, shred into bite-sized pieces. Add **corn**, **cheese**, and **seasoning blend** to bowl and stir to combine.
- While chicken cooks, prepare ingredients.



2. Prepare the Ingredients

- Remove **tomatillo** husks and rinse again. Cut tops off and cut into ¼" dice. *Rinsing under husks removes sticky residue.*
- Coarsely chop **cilantro** (no need to stem).
- Halve **lime** and juice.
- Mince **garlic**.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*



3. Assemble and Bake the Chimichangas

- If tortillas come folded, keep folded. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Gently unfold tortillas, if necessary, and place on prepared baking sheet. Place half the chicken mixture on bottom third of a tortilla. Fold tortilla sides toward center, then roll bottom edge towards the top, enclosing sides tightly and placing seam-side down. Repeat with second tortilla.
- Drizzle tortillas with 1 Tbsp. **olive oil**. Rub oil into tortillas. Bake in hot oven until crisp and golden, 10-12 minutes.
- While chimichangas bake, make salsa verde.



4. Make the Salsa Verde

- Return pan used to cook chicken to medium heat and add 2 tsp. **olive oil**. Add **tomatillo** to hot pan and stir occasionally until beginning to soften, 2-3 minutes.
- Add **jalapeño** (to taste) and **garlic**. Stir occasionally until jalapeño softens, 1-2 minutes.
- Add 1 Tbsp. **water** and a pinch of **salt**. Stir occasionally until tomatillos are tender, 2-3 minutes.
- Smash tomatillos and stir in **cilantro** and 2 tsp. **lime juice**. Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, serving **salsa verde** on the side for dipping. (Use to taste; salsa may be too hot for spice-averse!) Bon appétit!