



In your box

- 1 oz. Shredded Cheddar Cheese
- 5 oz. Corn Kernels
- 4 oz. Black Beans
- .8 oz. Chipotle Butter
- 1 fl. oz. Red Enchilada Sauce
- 6 oz. Pepper and Onion Mix
- 1 tsp. Cornstarch
- 1 tsp. Taco Seasoning
- ½ oz. Crispy Jalapeños

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 13½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. 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
Microwave-Safe 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.

Oven-Ready



Chili-Lime Enchilada Chicken

with peppers, corn, and black beans

NUTRITION per serving—Calories: 510, Carbohydrates: 34g, Sugar: 5g, Fiber: 4g, Protein: 44g, Sodium: 1370mg, Fat: 23g, Saturated Fat: 9g
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.

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 23-27 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Drain **black beans**.
- Combine **pepper and onion mix**, **corn**, black beans, 1 tsp. **olive oil**, **seasoning blend**, and a pinch of **salt** and **pepper** in provided tray and push to one side.



2. Add the Sauce and Chicken

- Combine **enchilada sauce**, **cornstarch**, and **butter** in a microwave-safe bowl. Microwave, 30 seconds.
- Add enchilada-cornstarch sauce to empty side of tray.
- Pat **chicken** dry, and place on sauce. Top with a pinch of **salt** and **pepper**.



3. Bake the Meal

- Bake uncovered in hot oven until **vegetables** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 25-27 minutes.
- Carefully remove tray from oven. Transfer chicken to a plate. Stir **cheese** into peppers. Top chicken with **sauce** and **crispy jalapeños** (to taste). Bon appétit!