



In your box

- 8 oz. Cooked Diced Red Potatoes
- 1½ fl. oz. Chipotle Ranch Dressing
- 2 tsp. Fajita Seasoning
- 2 oz. Shredded Cheddar Cheese
- 4 oz. Mixed Diced Peppers
- 2 oz. Sour Cream
- ½ oz. Tortilla Strips
- 3 oz. Corn Kernels

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 14 oz. Duroc Boneless Pork Chops
- 13½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free 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, 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.

Oven-Ready



Cheddar Tortilla Chicken

with pepper and potato hash

NUTRITION per serving—Calories: 660, Carbohydrates: 45g, Sugar: 7g, Fiber: 5g, Protein: 48g, Sodium: 1560mg, Fat: 32g, Saturated Fat: 12g
 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

Mild

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, 16-18 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **potatoes**, **corn**, **diced peppers**, **seasoning blend**, 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray. Push to one side.



2. Add the Chicken

- Pat **chicken breasts** dry, and season both sides with a pinch of **pepper**.
- Place chicken in empty space in tray. Top evenly with **dressing** and half the **cheese** (reserve remaining for vegetables).



3. Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove tray from oven. Top chicken with **tortilla strips** and **vegetables** with remaining **cheese** and **sour cream**. Bon appétit!