



Green Chili Fiesta Chicken

WITH BUTTERNUT SQUASH AND PEPPERS

Oven-Ready



Prep & Cook Time

40-50 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt

Difficulty Level

EASY

Spice Level

SPICY

Ingredients

- 2 oz. Shredded Cheddar Cheese
- 5 oz. Pepper and Onion Mix
- 8 oz. Cubed Butternut Squash
- ½ oz. Tortilla Strips
- 2 tsp. Taco Seasoning
- 12 oz. Boneless Skinless Chicken Breasts
- ½ fl. oz. Green Chili Aioli

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.

View nutritional information at www.homechef.com/20164

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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

Before You Cook

All cook times are approximate based on testing.



1. Bake the Vegetables

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **butternut squash, pepper and onion mix**, 2 tsp. **olive oil**, a pinch of **salt**, and **taco seasoning** in provided tray. Spread into a single layer.
- Bake uncovered in hot oven until tender, 15-20 minutes.



2. Add the Chicken

- Carefully remove tray from oven. Push vegetables to one side of tray. *Tray will be hot! Use a utensil.*
- Pat **chicken** dry.
- Add chicken to empty half of tray. Top with a pinch of **salt** and **cheese**.



3. Bake the Meal

- Bake again uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- Carefully remove from oven. Top chicken with **green chili aioli** (to taste) and **tortilla strips**. Bon appétit!