



Fast & Fresh

## Poblano Chicken Tacos

with chipotle lime slaw



HOME CHEF

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. Chipotle Crema
- 1 oz. Shredded Cheddar-Jack Cheese
- 6 Small Flour Tortillas
- 1 oz. Light Cream Cheese
- 1 Lime
- 2 tsp. Taco Seasoning
- 3 oz. Diced Poblano
- 8 oz. Fully Cooked Seasoned Diced Chicken Breast
- 3 oz. Fire Roasted Salsa
- 4 oz. Slaw Mix

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

### You will need

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.

NUTRITION per serving—Calories: 550, Carbohydrates: 57g, Sugar: 11g, Fiber: 6g, Protein: 35g, Sodium: 1640mg, Fat: 20g, Saturated Fat: 11g

Prep & Cook Time  
20-30 min.

Cook Within  
7 days

Difficulty Level  
Easy

Spice Level  
Spicy

## Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **chicken** and pat dry.
- Halve **lime**. In a mixing bowl, combine **slaw**, **chipotle crema** (to taste), and squeeze of lime half.
- In provided tray, combine chicken, **poblanos** (to taste), **salsa** (to taste), **seasoning blend** (to taste), and **cream cheese**.
- Cover tray with a damp paper towel and microwave, 5 minutes.
- Carefully remove from microwave and stir to combine. Rest, 3 minutes.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, fill tortillas with chicken mixture and garnish with slaw and **shredded cheese**. Squeeze remaining lime half over tacos to taste. Bon appétit!

## Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Drain **chicken** and pat dry.
- Halve **lime**. In a mixing bowl, combine **slaw**, **chipotle crema** (to taste), and squeeze of lime half.
- In provided tray, combine chicken, **poblanos** (to taste), **salsa** (to taste), **seasoning blend** (to taste), and **cream cheese**.
- Cover tray with foil and place tray on baking sheet. Bake covered in hot oven until heated through, 16-18 minutes.
- Carefully remove from oven and stir to combine. Rest, 3 minutes.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, fill tortillas with chicken mixture and garnish with slaw and **shredded cheese**. Squeeze remaining lime half over tacos to taste. Bon appétit!