



Fajita Chicken

WITH MEXICAN-STYLE RICE

Oven-Ready



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

Difficulty Level

EASY

Spice Level

MEDIUM

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

Ingredients

- .8 oz. Chile Lime Butter
 - 1½ fl. oz. Chipotle Ranch Dressing
 - 2 oz. Sour Cream
 - ½ oz. Crispy Jalapeños
 - 2 oz. Shredded Cheddar-Jack Cheese
 - 8½ oz. Cooked Jasmine Rice
 - 1 tsp. Fajita Seasoning
- ### Customize It Options
- 12 oz. Boneless Skinless Chicken Breasts
 - 12 oz. Boneless Pork Chops
 - 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

View nutritional information at www.homechef.com/21842

*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.

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken, baking until pork reaches minimum internal temperature, 18-22 minutes. Rest, 3 minutes. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*



1. Prepare the Ingredients

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Carefully massage **rice** in bag to break up any clumps. Tear a small slit in an upper corner of bag to vent. Place upright in microwave and heat, 45 seconds.
- Remove rice from packaging. Place rice in one side of provided tray.
- Pat **chicken** dry. Place chicken in empty side of tray.



2. Add the Topping

- Top **chicken** evenly with **fajita seasoning**, **dressing** (use less if spice-averse), and **cheese**.
- Cover rice portion of tray with foil, leaving chicken uncovered.



3. Bake the Dish

- Bake half covered in hot oven until **cheese** is melted and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- *If chicken browns too quickly, tent entire dish with foil.*
- Carefully remove tray from oven. Stir **butter** into **rice** until melted. Rest, 5 minutes.
- To serve, top chicken with **sour cream** and garnish rice with **crispy jalapeños** (to taste). Bon appétit!