



Tex-Mex-Style Guacamole Chicken

WITH COTIJA POTATOES AND CORN

Oven-Ready Plus



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper

Difficulty Level

EASY

Spice Level

MEDIUM

Ingredients

- 2 oz. Pico de Gallo Guacamole
- 8 oz. Cooked Diced Red Potatoes
- ½ oz. Grated Cotija Cheese
- 1 oz. Chipotle Crema
- 1 oz. Tortilla Strips
- 12 oz. Boneless Skinless Chicken Breasts
- 2 Pepperjack Cheese Slices
- 3 oz. Corn Kernels
- 3 oz. Diced Poblano
- 1 tsp. Taco Seasoning

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/23071

*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, sesame, 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. Prepare the Vegetables

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Drain **potatoes**.
- In provided tray, combine potatoes, **poblanos**, **corn**, ¼ tsp. **salt**, ¼ tsp. **pepper**, and 2 tsp. **olive oil**. Stir to combine. Push to one side of tray.



2. Add the Chicken

- Pat **chicken** dry and season both sides with **taco seasoning**. Place chicken in empty half of tray and top with 1 tsp. **olive oil**.
- Bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 20-25 minutes.



3. Add Cheese and Bake Meal

- Carefully remove tray from oven. Place **pepperjack** on **chicken**. Bake again uncovered in hot oven until pepperjack is melted, 1-2 minutes.
- Carefully remove from oven.
- To serve, garnish **vegetables** with **crema** and **cotija**. Top chicken with **guacamole** and **tortilla strips**. Bon appétit!