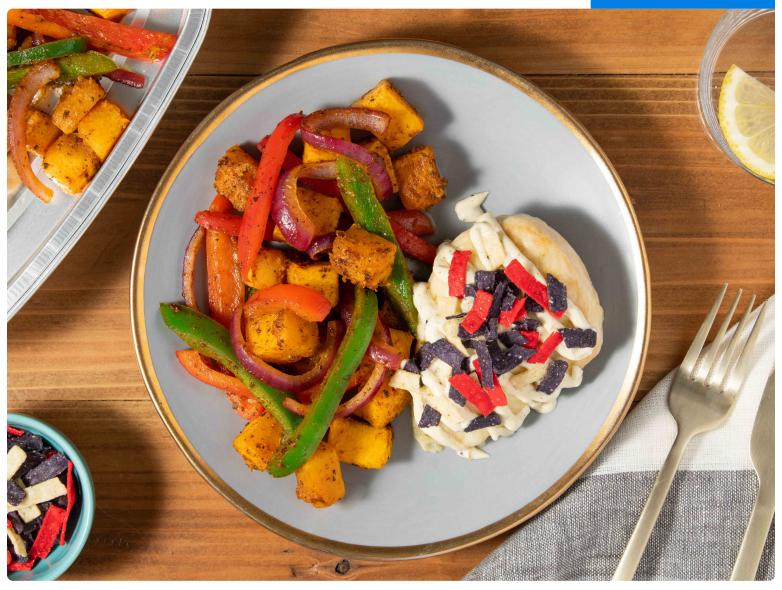


Green Chili Fiesta Chicken

WITH BUTTERNUT SQUASH AND PEPPERS

Oven-Ready



Cook Within	You Will Need
5 DAYS	Olive Oil, Salt
Spice Level	
MEDIUM	
	5 DAYS Spice Level

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Groun	d Turkey

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/23404

*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.

Ingredients

4 oz. Pepper and Onion Mix 8 oz. Cubed Butternut Squash ½ oz. Tortilla Strips 12 oz. Boneless Skinless Chicken Breasts

½ fl. oz. Green Chili Aioli
2 tsp. Taco Seasoning
2 Pepperjack Cheese Slices

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. Start the Vegetables

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- In provided tray, combine butternut squash, pepper and onion mix, 2 tsp. olive oil, a pinch of salt, and taco seasoning. 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. 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.
- To serve, top chicken with green chili aioli (to taste) and tortilla strips. Bon appétit!

