



# 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**  
MEDIUM

### Ingredients

- 4 oz. Pepper and Onion Mix
- 8 oz. Cubed Butternut Squash
- 1/2 oz. Tortilla Strips
- 12 oz. Boneless Skinless Chicken Breasts
- 1/2 fl. oz. Green Chili Aioli
- 2 tsp. Taco Seasoning
- 2 Pepperjack Cheese Slices

### 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/23404](http://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.

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!