



Cheesy Tortilla Chicken

WITH CREAMY ELOTES-STYLE POTATOES

Meal Kit



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Non-Stick Pan, Baking Sheet, Microwave-Safe Bowl

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

2 Green Onions

1 oz. Shredded Nacho/Taco Cheese Blend

½ oz. Queso Fresco Crumbles

10 oz. Yukon Potatoes

1 oz. Chipotle Crema

¼ oz. Cilantro

1 tsp. Taco Seasoning

1 oz. Tortilla Strips

3 oz. Corn Kernels

Customize It Options

12 oz. Boneless Skinless Chicken Breasts

12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

View nutritional information at www.homechef.com/23676

*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.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and generously coat with cooking spray



1. Prepare the Ingredients

- Cut **potatoes** into $\frac{1}{4}$ " rounds.
- Stem and mince **cilantro**.
- Trim and thinly slice **green onions**.
- Pat **chicken** dry and season both sides with **taco seasoning**.



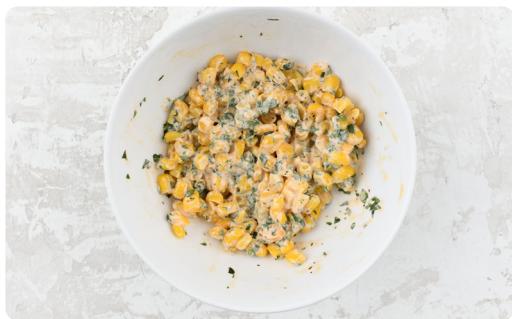
2. Roast the Potatoes

- Combine **potatoes**, 2 tsp. **olive oil**, and a pinch of **salt** and **pepper** on prepared baking sheet. Massage oil and seasoning into potatoes.
- Spread into a single layer and roast in hot oven until lightly golden and crisp, 15-20 minutes, flipping once halfway through.
- Carefully remove from oven.
- While potatoes roast, continue recipe.



3. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **chicken** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Top chicken evenly with **shredded cheese**. Cover and cook until cheese has melted, 2-3 minutes.
- Remove from burner.
- While chicken cooks, continue recipe.



4. Make the Corn Mixture

- Place **corn** in a microwave-safe bowl and microwave until warmed through, 30-60 seconds.
- Add **chipotle crema**, **cilantro**, $\frac{1}{4}$ tsp. **salt**, and $\frac{1}{4}$ tsp. **pepper**. Stir to combine. Set aside.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **potatoes** with **corn mixture** and **queso fresco**, and garnishing **chicken** with **green onions** and **tortilla strips**. Bon appétit!