



Green Chili Tortilla-Crusted Chicken

WITH NACHO POTATOES

Oven-Ready Plus



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
Mixing Bowl

Ingredients

- 12 oz. Cooked Diced Red Potatoes
- 1 oz. Shredded Nacho/Taco Cheese Blend
- 1 oz. Tortilla Strips
- 1 oz. Shredded Cheddar-Jack Cheese
- 1 fl. oz. Green Chili Aioli
- 2 Green Onions
- 1 tsp. Fajita Seasoning
- 2 oz. Sour Cream
- 12 oz. Boneless Skinless Chicken Breasts

Difficulty Level

EASY

Spice Level

MEDIUM

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/23902

*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.



1. Start the Meal

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Drain **potatoes** and pat dry.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Pat **chicken** dry and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- Place chicken in one side of provided tray. Add potatoes to empty side of tray. Top potatoes with white portions of green onions and season all over with a pinch of salt and pepper.
- Bake uncovered in hot oven, 15 minutes.



2. Add the Toppings

- Carefully remove tray from oven.
- In a mixing bowl, combine **aioli** (to taste) and **cheddar-jack**. Top **chicken** with cheddar-aioli (use less if spice-averse), then **tortilla strips**, pressing gently to adhere. Drizzle with 1 tsp. **olive oil**.
- Top **potatoes** with **fajita seasoning** and **nacho cheese**.



3. Bake the Meal

- Bake again uncovered in hot oven until **nacho cheese** is melted, **tortilla strips** are lightly browned, and **chicken** reaches a minimum internal temperature of 165 degrees, 10-15 minutes.
- Carefully remove tray from oven.
- To serve, garnish **potatoes** with **sour cream** and **green portions of green onions**. Bon appétit!