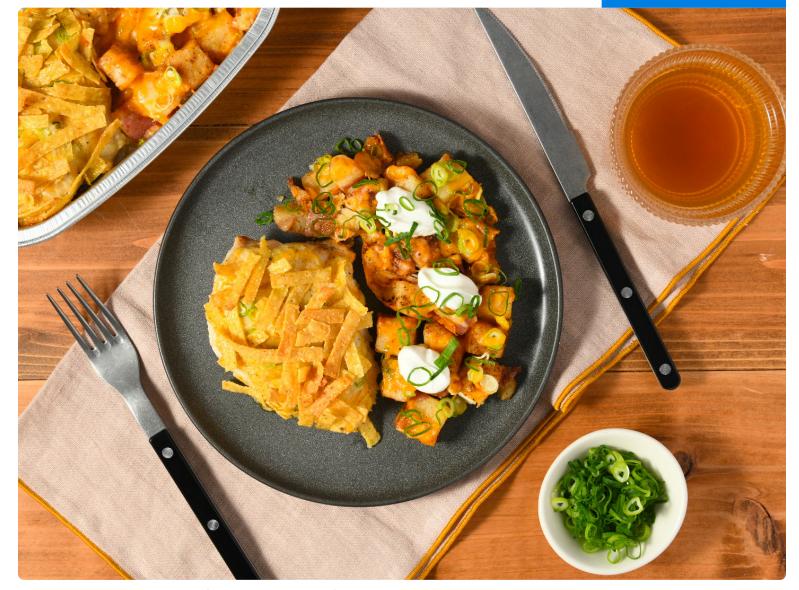


Green Chili Tortilla-Crusted Chicken

WITH NACHO POTATOES

Oven-Ready Plus



Prep & Cook Time					
30-40 MIN					
Difficulty Level					
EASY					

Cook Within 5 DAYS Spice Level MEDIUM

You Will Need Olive Oil, Salt, Pepper Mixing Bowl

Minimum Internal Protein Temperature

Filininum internat i rotein remperature					
145°	Steak	Pork	Lamb	Seafood	
160°	Ground Beef		Ground Pork		
165°	Chicken		Ground Turkey		
Deetete			lein er Ome	:	

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.

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.



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.



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 ${\rlap/}_4$ 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.



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!