



Prep & Cook Time

20-30 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

SPICY

You Will Need

Olive Oil, Salt
Baking Sheet

Ingredients

- 2 oz. Shredded Cheddar-Jack Cheese
- 1 oz. Cream Cheese Spread
- 4 tsp. Chicken Broth Concentrate
- 2 oz. Tortilla Strips
-  3 oz. Diced Poblano
- 4 oz. Black Beans
- 4 tsp. Fajita Seasoning
- 16 oz. Fully Cooked Seasoned Diced Chicken Breast
- 6 oz. Fire Roasted Corn Kernels
-  10 oz. Fire Roasted Salsa

View nutritional information at www.homechef.com/24821

**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.

For food safety, heat to a minimum internal temperature of **165°F** as measured by a thermometer. Heating times may vary.

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Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **chicken**, separate, and pat dry.
- Divide **poblanos** (to taste) evenly between 2 provided trays. Add ½ tsp. **olive oil** and a pinch of **salt** to each tray and stir to combine.
- Cover with a damp paper towel. Microwave covered until peppers are tender, 2-3 minutes per tray.
- Carefully remove trays from microwave. Evenly divide **salsa** (to taste), **corn**, **black beans** (no need to drain), chicken, **chicken base**, **fajita seasoning**, and **cream cheese** between both trays. *Cream cheese will melt as meal heats.* Stir ½ cup **water** into each tray.
- Cover trays with a damp paper towel. Microwave again covered until cream cheese is melted, 4-6 minutes per tray.
- Carefully remove trays from microwave. Stir until cream cheese is incorporated.
- To serve, top both trays with **shredded cheese** and **tortilla strips**. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. *Make sure to use conventional oven setting, not convection.* Thoroughly rinse any fresh produce and pat dry. Drain **chicken**, separate, and pat dry.
- Divide **poblanos** (to taste) evenly between 2 provided trays. Add ½ tsp. **olive oil** and a pinch of **salt** to each tray and stir to combine.
- **Place trays on a baking sheet.** Bake uncovered in hot oven until peppers are tender, 10-12 minutes.
- Carefully remove trays from oven. Evenly divide **salsa** (to taste), **corn**, **black beans** (no need to drain), chicken, **chicken base**, **fajita seasoning**, and **cream cheese** between both trays. *Cream cheese will melt as meal heats.* Stir ½ cup **water** into each tray.
- **Place trays on a baking sheet.** Bake again uncovered in hot oven until cream cheese is incorporated, 10-12 minutes.
- Carefully remove trays from oven. Stir until cream cheese is combined.
- To serve, top both trays with **shredded cheese** and **tortilla strips**. Bon appétit!