



Chicken Taco Rice Bowl

WITH CILANTRO LIME RICE AND BEANS

Fast & Fresh Family



Prep & Cook Time

20-30 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 7 oz. Enchilada Sauce
- 2 oz. Shredded Cheddar Cheese
- 12 oz. Cilantro Lime Rice
- 1 Lime
- 8 oz. Black Beans
- 2 oz. Sour Cream
- 2 tsp. Taco Seasoning
- 16 oz. Fully Cooked Seasoned Diced Chicken Breast

You Will Need

Baking Sheet, Mixing Bowl

View nutritional information at www.homechef.com/24823

**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 **beans**. Halve **lime**. Juice one half and cut other half into wedges. Drain **chicken**, separate, and pat dry.
- Carefully massage **rice** in bags to break up any clumps. Tear a small slit in an upper corner of bags to vent. Place upright in microwave and heat, 45 seconds.
- Remove from microwave. Combine rice, beans, and **cilantro lime pepper salt** in one provided tray.
- Cover tray with a damp paper towel. Microwave covered until heated through, 2-3 minutes.
- In second provided tray, combine chicken, **taco seasoning**, and **enchilada sauce**.
- Cover chicken tray with a damp paper towel and microwave covered until heated through, 2-3 minutes.
- Carefully remove tray from microwave. Combine 1 tsp. **lime juice** and **sour cream** in a mixing bowl. *Add additional lime juice, to taste, if desired.*
- To serve, top rice and beans with chicken and sauce. Garnish with **cheese** and lime crema. Squeeze **lime wedges** over to taste. 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 **beans**. Halve **lime**. Juice one half and cut other half into wedges. Drain **chicken**, separate, and pat dry.
- Carefully massage **rice** in bags to break up any clumps. Tear a small slit in an upper corner of bags to vent. Place upright in microwave and heat, 45 seconds.
- Remove from microwave. Combine rice, beans, and **cilantro lime pepper salt** in one provided tray.
- In second provided tray, combine chicken, **taco seasoning**, and **enchilada sauce**.
- Cover both trays with foil. **Place both trays on a baking sheet**. Bake both trays covered in hot oven until heated through, 15-20 minutes.
- Carefully remove trays from oven. Combine 1 tsp. **lime juice** and **sour cream** in a mixing bowl. *Add additional lime juice, to taste, if desired.*
- To serve, top rice and beans with chicken and sauce. Garnish with **cheese** and lime crema. Squeeze **lime wedges** over to taste. Bon appétit!