



Cotija and Jalapeño-Crusted Chicken

WITH CAJUN-STYLE ZUCCHINI AND CORN

Oven-Ready



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

Salt

Difficulty Level

EASY

Spice Level

MEDIUM

Ingredients

- 1 oz. Grated Cotija Cheese
- 8 oz. Sliced Zucchini
- 1/2 oz. Crispy Jalapeños
- .84 oz. Mayonnaise
- 1 oz. Butter
- 1 tsp. Cajun Seasoning
- 5 oz. Corn Kernels

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

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/24853

*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. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **corn**, **zucchini**, and **Cajun seasoning** (to taste) in provided tray. Push to one side and top with **butter**.



2. Add the Chicken

- Pat **chicken** dry.
- Place chicken in empty side of tray. Top evenly with a pinch of **salt**, **mayonnaise**, **crispy jalapeños** (use less if spice-averse), and **cheese**.



3. Bake the Meal

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 30-35 minutes.
- *If cheese browns too fast, cover with foil.*
- Carefully remove tray from oven. Rest, 5 minutes.
- Bon appétit!