

One-Pan Chimichurri Crema Chicken

WITH MEXICAN-STYLE STREET CORN

Meal Kit



Prep & Cook Time

20-30 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Mixing Bowl, Large Non-Stick Pan

Difficulty Level

EASY

Spice Level

MILD

Ingredients

- 1 oz. Grated Cotija Cheese
- 3 oz. Sour Cream
- 1.6 oz. Chile Lime Butter
- 1 Red Bell Pepper
- 1 Lime
- 1 Yellow Onion
- 2 tsp. Chile and Cumin Rub
- 2 oz. Chimichurri
- 15 oz. Corn Kernels
- Customize It Options**
- 20 oz. Boneless Skinless Chicken Breast Cutlet
- 20 oz. Beef Top Round Steaks

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Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/36042

*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Ingredient(s) used more than once: **lime**

Customize It Instructions

- If using **top round steak**, pat dry. Cook until steak reaches desired doneness, or 3-5 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



1. Prepare the Ingredients

- Remove stem, seeds, and ribs, and cut **bell pepper** into ¼” dice.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Halve and peel **onion**. Cut halves into ¼” dice.
- Pat **chicken** dry and season both sides with **chile and cumin rub**.



2. Make the Chimichurri Crema

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **chimichurri** (to taste) to hot pan and stir occasionally until fragrant, 1-2 minutes.
- Remove from burner. Transfer chimichurri to a mixing bowl. Add **sour cream** and stir to combine. Set aside.
- Wipe pan clean and reserve.



3. Start Vegetables and Cook Chicken

- Return pan used to heat chimichurri to medium heat and add 4 tsp. **olive oil**. Add **chicken, onions, and bell peppers** to hot pan. Cook until vegetables are softened and chicken reaches a minimum internal temperature of 165 degrees, 3-5 minutes per side.
- *Cutlet thickness can vary; if you receive a thinner cutlet, we recommend checking for doneness sooner.*
- Transfer chicken to a plate; keep vegetables in pan.



4. Finish the Vegetables

- Add **corn** to hot pan with **vegetables**. Stir occasionally until corn is heated through, 2-3 minutes.
- Stir in **butter**, 1 Tbsp. **lime juice**, and ¼ tsp. **salt** until melted and combined.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **vegetables** with **chicken**, then **chimichurri crema** (to taste). Garnish with **cheese** and squeeze **lime wedges** over to taste. Bon appétit!