

# Tortilla-Crusted Chicken Cutlet

WITH FAJITA-STYLE VEGETABLES AND RICE

Oven-Ready



### Prep & Cook Time

30-40 MIN

### Cook Within

4 DAYS

### You Will Need

Olive Oil, Salt,  
Microwave-Safe Bowl

### Ingredients

- 12 oz. Pepper and Onion Mix
- 2 oz. Shredded Cheddar Cheese
- 1 tsp. Adobo Seasoning
- 1 oz. Tortilla Strips
- 2 tsp. Fajita Seasoning
- 16 oz. Cooked White Rice
- .3 oz. Butter
- .42 oz. Mayonnaise
- 1 Lime
- 20 oz. Boneless Skinless Chicken Breast Cutlet

### Difficulty Level

EASY

### Spice Level

NOT SPICY

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Your opinion matters!



### 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/36673](http://www.homechef.com/36673)

\*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.

Recipe designed for use with **silver** tray (as pictured); if you receive a different tray, please contact customer support before cooking.

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
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Ingredient(s) used more than once: **lime**



### 1. Prepare the Vegetables

- In one provided tray, combine **pepper and onion mix**, 2 tsp. **olive oil**, **fajita seasoning**, and ¼ tsp. **salt**. Spread into an even layer.



### 2. Prepare the Chicken

- Crush **tortilla strips** in shipping bag.
- Pat **chicken** dry and place in second provided tray. Top with 1 tsp. **olive oil**, **adobo seasoning**, and ¼ tsp. **salt**. Massage oil and seasonings into chicken.
- Evenly spread **mayonnaise** on one side of chicken. Top mayonnaise-side of chicken with **cheese**, then crushed tortilla strips, pressing gently to adhere.



### 3. Bake Meal and Heat Rice

- Bake both trays uncovered in hot oven until **vegetables** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- While meal bakes, halve **lime**. Cut one half into wedges and juice the other half.
- Massage **rice** in bag to break up any clumps. Remove from packaging. Place rice in a microwave-safe bowl. Microwave uncovered until heated through, 3-4 minutes.
- Carefully remove from microwave. Rest, 2 minutes.
- Add **butter**, 1 tsp. **lime juice** (add more to taste, if desired), and ¼ tsp. **salt**. Fluff rice with a fork until combined and butter has melted.
- Carefully remove trays from oven.
- To serve, squeeze **lime wedges** over to taste. Bon appétit!