

# Tex-Mex-Style Guacamole Chicken

WITH POTATO AND CORN HASH

Express



### Prep & Cook Time

20-30 MIN

### Cook Within

4 DAYS

### You Will Need

Olive Oil, Salt, Pepper, Microwave-Safe Bowl, 2 Large Non-Stick Pans

### Ingredients

- 24 oz. Red Potatoes
  - 2 tsp. Taco Seasoning
  - 1 tsp. Potato Spice Seasoning
  - 4 Pepperjack Cheese Slices
  - 1 oz. Tortilla Strips
  - 2 oz. Chipotle Crema
  - 4 oz. Pico de Gallo Guacamole
  - 5 oz. Corn Kernels
  - ½ oz. Grated Cotija Cheese
- Customize It Options**
- 20 oz. Boneless Skinless Chicken Breast Cutlet
  - 18 oz. Salmon
  - 20 oz. Beef Top Round Steaks

### Difficulty Level

EASY

### Spice Level

NOT SPICY

### Leave A Review

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/38606](http://www.homechef.com/38606)

\*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

## 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.*
- If using **salmon**, pat dry. Add salmon, skin-side up first, and cook until salmon reaches minimum internal temperature, 3-5 minutes per side.



## 2. Cook the Chicken

- Pat **chicken** dry and season all over with **taco seasoning** and a pinch of **salt**.
- Place another large **non-stick pan** over medium heat and add 2 tsp. **olive oil**. Add chicken to hot pan and cook until browned 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.*
- Remove from burner.
- Top chicken evenly with **sliced cheese**. Cover and let melt, 1-2 minutes.



## 4. Finish the Dish

- Plate dish as pictured on front of card, topping **chicken** with **guacamole** and **tortilla strips**. Garnish **hash** with **crema** and **cotija**. Bon appétit!



## 1. Start the Hash

- Cut **potatoes** into 1" dice.
- Place potatoes and 1 Tbsp. **water** in a microwave-safe bowl. Cover with a damp paper towel. Microwave covered until tender, 6-8 minutes.
- Carefully remove from microwave and drain any excess liquid.
- Place a large **non-stick pan** over medium-high heat and add 1 Tbsp. **olive oil**. Add potatoes to hot pan and stir occasionally until browned, 6-8 minutes.
- While potatoes cook, continue recipe.



## 3. Finish the Hash

- Add **corn**, 1 Tbsp. **water**, **potato spice seasoning**, and a pinch of **salt** and **pepper** to hot pan with **potatoes**.
- Stir occasionally until heated through, 1-2 minutes.
- Remove from burner.