



Guacamole Crema Chicken

WITH BLACK BEAN AND BELL PEPPER SUCCOTASH

Oven-Ready



Prep & Cook Time

25-35 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper
Mixing Bowl

Difficulty Level

EASY

Spice Level

MILD

Ingredients

- ½ oz. Crispy Jalapenos
- 1 oz. Sour Cream
- 2 oz. Pico de Gallo Guacamole
- 4 oz. Mixed Diced Peppers
- 12 oz. Boneless Skinless Chicken Breasts
- 4 oz. Black Beans
- 1 oz. Shredded Nacho/Taco Cheese Blend
- 1 tsp. Taco Seasoning
- 5 oz. Corn Kernels

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/39262

*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: **taco seasoning**



1. Prepare the Ingredients

- Drain **beans**.
- In provided tray, combine **corn, diced peppers, beans, 1 tsp. olive oil, half the taco seasoning** (reserve remaining for chicken), $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**. Push to one side of tray.



2. Add the Chicken

- Pat **chicken** dry.
- Place in empty side of tray and top with remaining **taco seasoning**.



3. Bake Meal and Make Guacamole Crema

- Bake uncovered in hot oven until **vegetables** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- While meal bakes, in a mixing bowl, combine **guacamole, sour cream**, and a pinch of **salt**. Stir until smooth and set aside.
- Carefully remove tray from oven.
- To serve, top chicken with guacamole crema and **crispy jalapeños** (to taste). Garnish vegetables with **cheese**. Bon appétit!