



#### In your box

- 1 Acorn Squash
- 1 Jalapeño Pepper
- ½ oz. Tortilla Strips
- 1 Lime
- ¼ oz. Cilantro
- 13 oz. Boneless Skinless Chicken Breasts
- 1 tsp. Chipotle Seasoning
- 2 oz. Shredded Cheddar Cheese
- 2 oz. Sour Cream



## Tortilla Chicken

with elote-style acorn squash

NUTRITION per serving—Calories: 602, Carbohydrates: 34g, Fat: 29g, Protein: 48g, Sodium: 1470mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*Nutritional information may vary if you selected antibiotic-free chicken breasts as your protein*

Prep & Cook Time  
35-45 min.

Cook Within  
5 days

Difficulty Level ● ● ●  
Intermediate

Spice Level ● ● ● ● ●  
Mild

## ① You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Medium Non-Stick Pan, 2 Mixing Bowls

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



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### Prepare the Ingredients

- Make several large slits in **acorn squash** with tip of the knife. Microwave on high, 3-5 minutes. *This will make the skin softer and easier to cut.* Trim ends and halve from pole to pole. Use a spoon to scoop out strings and seeds. Cut halves into ½" slices.
- Halve **jalapeño** lengthwise, seed, remove ribs, and thinly slice. *Wash hands and cutting board after working with jalapeño.*
- Coarsely crush **tortilla strips**.
- Halve **lime**. Juice one half and cut other half into quarters.
- Coarsely chop **cilantro** (no need to stem).
- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



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### Start the Squash

- Place **squash slices** on prepared baking sheet. Drizzle with 2 tsp. **olive oil** and season with ¼ tsp. **salt** and **chipotle seasoning** (use half for a milder flavor). Toss to combine.
- Spread into a single layer. Roast in hot oven, 15 minutes.
- Remove from oven. *Squash will finish cooking in a later step.*
- While squash roasts, sear chicken and make topping.



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### Sear Chicken and Make Tortilla Topping

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **chicken** to hot pan and cook undisturbed until lightly browned, 2-3 minutes per side.
- Remove from burner. *Chicken will finish cooking in a later step.*
- While chicken sears, combine **cheese**, **jalapeño** (to taste), **crushed tortilla strips**, and 1 tsp. **olive oil** in a mixing bowl. Set aside.



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### Finish the Chicken and Squash

- Transfer **chicken** to baking sheet. *If needed, carefully move squash to make room.* Cover chicken with **tortilla topping**, pressing lightly to adhere.
- Roast until **cheese** melts, **squash** is tender, and chicken reaches a minimum internal temperature of 165 degrees, 7-8 minutes.
- While chicken roasts, make crema.



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### Make Crema and Finish Dish

- In another mixing bowl, combine **sour cream**, 1 tsp. **lime juice**, and a pinch of **salt**.
- Plate dish as pictured on front of card, garnishing **squash** with **crema** and **cilantro**. Squeeze **lime quarters** over to taste. Bon appétit!