



#### In your box

- 3 Poblano Peppers
- 1 Ear of Corn
- 6 Chive Sprigs
- 1 Roma Tomato
- 2 Boneless Skinless Chicken Breasts
- 2 oz. Sour Cream
- 2 oz. Shredded Cheddar Cheese
- 1 oz. Tortilla Strips
- 1 tsp. Chipotle Seasoning



## Chicken Poblano Poppers

with crispy tortilla strips

NUTRITION per serving—Calories: 603, Carbohydrates: 25g, Fat: 32g, Protein: 49g, Sodium: 1622mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**30-40 min.**

Cook Within  
**5 days**

Difficulty Level ● ● ● ● ●  
**Easy**

Spice Level ● ● ● ● ●  
**Mild**

## 🕒 You will need

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

## 👑 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 **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



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### Roast the Poblanos

- Halve **poblanos** lengthwise, removing seeds and ribs.
- Place poblanos on prepared baking sheet, cut side up. Drizzle with 1 tsp. **olive oil** and a pinch of **salt**. Massage oil into poblanos. Roast in hot oven until poblanos are tender, but not completely cooked, 10-12 minutes.
- Set aside. *Don't worry if poblanos char a bit; this adds flavor to the dish.*
- While poblanos roast, prepare ingredients.



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### Prepare the Ingredients

- Mince **chives**.
- Remove husk from **corn** and carefully remove kernels from cob.
- Core **tomato** and cut into ½" dice.
- Pat **chicken** dry and, on a separate cutting board, cut into 1" dice.
- Place chives and **sour cream** in a mixing bowl and combine. Set aside.



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### Cook the Filling

- Place a medium non-stick pan over medium-high heat. Add 1 Tbsp. **olive oil** and **diced chicken** to hot pan.
- Stir occasionally until lightly browned, 3-5 minutes.
- Stir in **chipotle seasoning**, **corn**, **tomatoes**, ½ tsp. **salt**, and a pinch of **pepper**. Cook until tomatoes are slightly softened, 1-3 minutes.
- Remove from burner. *Chicken will finish cooking in a later step.*



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### Fill and Roast the Poblanos

- Divide **filling** between **poblanos**. Top with **cheese**.
- Roast until cheese is melted and **chicken** reaches a minimum internal temperature of 165 degrees, 6-8 minutes.



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### Finish the Dish

- Plate dish as pictured on front of card, garnishing with **tortilla strips** and **chive-sour cream**. Bon appétit!