



#### In your box

- 1 Lime
- ¼ oz. Cilantro
- 1 Poblano Pepper
- 2 Green Onions
- 13 oz. Boneless Skinless Chicken Breasts
- 2 oz. Sour Cream
- 2 tsp. Mojito Lime Seasoning
- 8 oz. Slaw Mix
- ½ oz. Light Brown Sugar

Customer Favorite

## Grilled Mojito-Lime Chicken and poblano slaw

NUTRITION per serving—Calories: 498, Carbohydrates: 25g, Fat: 25g, Protein: 41g, Sodium: 1674mg.  
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

3 Mixing Bowls, Grill Pan or Outdoor Grill

## 👑 Before you cook

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

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **lime juice**



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### Prepare the Ingredients

- Halve and juice **lime**.
- Stem and mince **cilantro**.
- Stem **poblano pepper**, halve lengthwise, and seed.
- Trim ends off **green onions**.
- In a mixing bowl, combine **sour cream**, 1 tsp. **lime juice** (reserve remaining for slaw), and a pinch of **salt**. Set aside.
- In another mixing bowl, combine **mojito lime seasoning** and 1 Tbsp. **olive oil**. Set aside.
- Pat **chicken breasts** dry, and season both sides with a pinch of salt and **pepper**.



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### Make the Slaw

- Heat a grill or grill pan over medium heat. *When using an outdoor grill with enough room, feel free to cook all elements at once.*
- In another mixing bowl, combine **slaw mix**, **cilantro**, remaining **lime juice**, **brown sugar**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Set aside.



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### Grill the Green Onions and Poblano

- Drizzle 1 tsp. **olive oil** over **poblano halves** and **green onions**.
- Add green onions to hot grill. Cook undisturbed until charred, 1 minute per side.
- Transfer green onions to a plate. Keep grill over medium heat.
- Add poblano halves to hot grill, skin side down. Cook undisturbed until charred and tender, 3-5 minutes per side.
- Transfer poblano to a plate. Keep grill over medium heat.



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### Grill the Chicken

- Drizzle 1 tsp. **olive oil** over **chicken breasts**. Add chicken to hot grill and cook until browned, 4-6 minutes.
- Flip chicken, and brush grilled side with **mojito lime-oil**. Cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 4-6 minutes.
- Remove chicken to a plate.
- *How to get pro-looking crosshatch marks on grilled meats: Imagine your grill is a clock and place meat on grill so tip points at 10 o'clock. After 2-3 minutes, rotate so tip points at 2, and cook another 2-3 minutes. Repeat on second side.*



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### Finish the Dish

- Cut **poblano halves** into thin strips. Cut **green onions** into 1" pieces. Stir poblano and green onion pieces into **slaw**.
- Plate as pictured on front of card, garnishing **chicken** with **lime sour cream**. Bon appétit!