



#### In your box

½ oz. Cilantro  
8 fl. oz. Tomato Sauce  
1 Tbsp. Taco Seasoning  
¾ cup Jasmine Rice  
1 Lime  
1 Jalapeño Pepper  
2 oz. Shredded Mozzarella  
1 oz. Tortilla Strips  
2 oz. Sour Cream

#### Customize It Options

12 oz. Boneless Skinless Chicken Breasts  
10 oz. USDA Choice Sliced Flank Steak  
12 oz. Ground Pork  
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts



Customer Favorite

## Chicken Empanada Bowl


with cilantro chimichurri

NUTRITION per serving—Calories: 823, Carbohydrates: 82g, Fat: 29g, Protein: 52g, Sodium: 1299mg.  
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 an alternative protein as your customized option*

Prep & Cook Time  
25-35 min.

Cook Within  
5 days

Difficulty Level   
Easy

Spice Level   
Mild

## ① You will need

Olive Oil, Pepper

Medium Pan, Small Pot, Mixing Bowl

## 👩 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: **cilantro**



1

### Cook the Rice

- Bring a small pot with **rice** and 1½ cups **water** to a boil. Reduce to a simmer, cover, and cook until tender, 18-20 minutes.
- Remove from burner and stir in 1 tsp. **cilantro** (prepared while rice cooks; reserve remaining for chimichurri). Cover and set aside.
- While rice cooks, cook chicken.



2

### Cook the Chicken

- Pat **chicken breasts** dry. Place a medium pan over medium heat and add 2 tsp. **olive oil**. Add chicken to hot pan. Cook on one side until lightly browned, 3-4 minutes.
- Flip chicken, and stir in **tomato sauce**, **taco seasoning**, and ¼ cup **water**. Cook until chicken reaches a minimum internal temperature of 165 degrees, 8-10 minutes.
- Remove from burner. Rest chicken 3 minutes, then shred in pan.
- If using **ground pork**, stir occasionally until no pink remains, 5-7 minutes. If using **flank steak**, stir occasionally until no pink remains, 4-6 minutes. For both, then add seasoning, tomato sauce, and ¼ cup water and bring to a boil. Once boiling, remove from burner.
- While chicken cooks, prepare ingredients.



3

### Prepare the Ingredients

- Mince **cilantro** (no need to stem).
- Halve **lime**. Juice one half and cut other half into quarters.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Be sure to wash hands and cutting board after working with jalapeño.*



4

### Make the Chimichurri

- Combine **jalapeño** (to taste), remaining **cilantro**, 1 Tbsp. **olive oil**, 2 tsp. **lime juice**, and a pinch of **pepper** in a mixing bowl. Set aside.



5

### Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **chimichurri**, **chicken**, **cheese**, **tortilla strips**, and **sour cream**. Squeeze **lime wedges** over meal if desired. Bon appétit!