



In your box

- ½ oz. Cilantro
- 13 oz. Boneless Skinless Chicken Breasts
- 3 fl. oz. Red Enchilada Sauce
- ¾ cup Jasmine Rice
- 1 Lime
- 1 Roma Tomato
- 1 Jalapeño Pepper
- 2 Large Flour Tortillas
- 2 oz. Shredded Cheddar Cheese
- 2 oz. Sour Cream



Chicken Chimichangas

with homemade pico de gallo and rice

NUTRITION per serving—Calories: 1066, Carbohydrates: 121g, Fat: 36g, Protein: 59g, Sodium: 1697mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
5 days

Difficulty Level ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Mild

🕒 You will need

Olive Oil, Salt, Cooking Spray

Baking Sheet, Medium Oven-Safe Pan, 2 Mixing Bowls, Small Pot

👑 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
- Ingredient(s) used more than once: **cilantro**



1

Cook the Chicken

- Pat **chicken breasts** dry.
- Place a medium oven-safe pan over medium heat and add 2 tsp. **olive oil**. Add chicken to hot pan and cook until browned, 4-5 minutes on one side.
- Flip chicken, and place pan in hot oven. Roast until chicken reaches a minimum internal temperature of 165 degrees, 8-10 minutes.
- Carefully, transfer cooked chicken to a mixing bowl. Using two forks, shred chicken. Stir in **enchilada sauce**.
- While chicken cooks, cook rice.



2

Cook the Rice

- Bring a small pot with **rice**, 1½ cups **water**, and a pinch of **salt** to a boil over high heat. Reduce to a simmer, cover, and cook until tender, 18-20 minutes.
- Remove from burner. Stir in half the **cilantro** (reserve remaining for pico de gallo) and 1 tsp. **lime zest**. *Both will be prepared in a later step.*
- While rice cooks, prepare ingredients.



3

Prepare the Ingredients

- Mince **cilantro**, stems and leaves.
- Zest and halve **lime**. Quarter one half and juice remaining half.
- Core **tomato** and cut into ¼" dice
- Halve **jalapeño** lengthwise, seed, remove ribs, and mince. *Be sure to wash hands and cutting board after working with jalapeño.*



4

Make the Chimichangas

- Place **tortillas** on a clean work surface. Place **chicken-enchilada sauce mixture** in the middle of each, then top with **cheese**.
- Fold sides of tortilla toward center, then roll bottom edge towards the top, enclosing sides tightly. Place chimichanga on prepared baking sheet, seam side down. Repeat with second tortilla.
- Drizzle each chimichanga with ½ tsp. **olive oil**, then massage oil into tortillas. Bake until lightly browned, 8-10 minutes.
- While chimichangas bake, make pico de gallo.



5

Make Pico de Gallo and Finish Dish

- In another mixing bowl, combine **tomatoes**, **jalapeño** (to taste), remaining **cilantro**, and 1 tsp. **lime juice**.
- Plate dish as pictured on front of card, garnishing with **pico de gallo** and **sour cream**. Serve **rice** on the side and squeeze **lime wedges** over dish to taste. Bon appétit!