



#### In your box

- 1 tsp. Mojito Lime Seasoning
- 4 fl. oz. Light Cream
- 5 oz. Corn Kernels
- 1 Lime
- 1 Red Onion
- 1 oz. Crispy Jalapeños
- 2 oz. Shredded Chihuahua Cheese
- 16 oz. Bone-in Skin-On Chicken Breasts



Staff Pick

## Mojito Rubbed Bone-in Skin-On Chicken

with creamy elotes gratin

NUTRITION per serving—Calories: 699, Carbohydrates: 38g, Fat: 47g, Protein: 34g, Sodium: 947mg.  
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 ● ● ● ● ●  
Intermediate

Spice Level ● ● ● ● ●  
Mild

## ① You will need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Oven-Safe Pan, Small Oven-Safe Casserole Dish, Baking Sheet, 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 **425 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Prepare a small casserole dish with cooking spray
- Ingredient(s) used more than once: **cheese**



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### Prepare the Ingredients

- Halve and peel **onion**. Cut halves into ¼" dice.
- Cut **lime** into wedges.
- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. *When chicken is cooked with bones in and skin on, it tends to retain more juiciness and flavor.*



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### Cook the Chicken

- Place a medium oven-safe pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **chicken** to hot pan, skin-side down, and season with half the **seasoning blend**. Sear undisturbed until golden brown, 2-3 minutes.
- Flip chicken, and season with remaining seasoning blend. Place pan in hot oven and roast until chicken reaches a minimum internal temperature of 165 degrees, 15-20 minutes.
- While chicken roasts, start gratin.



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### Start the Gratin

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **onions** and **corn** to hot pan. Stir occasionally until onions are lightly charred, 3-5 minutes.
- Add **cream** and bring to a simmer. Once simmering, stir in half the **cheese** (reserve remaining for topping) until combined.
- Remove from burner. Season with ¼ tsp. **salt** and a pinch of **pepper**.



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### Finish the Gratin

- Transfer **corn mixture** to prepared casserole dish. Top with **crispy jalapeños** (to taste) and remaining **cheese**. Place casserole dish on prepared baking sheet to catch any drips.
- Bake until cheese begins to bubble, 8-10 minutes.



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### Finish the Dish

- Plate dish as pictured on front of card, squeezing **lime wedges** over **chicken** and **gratin** (to taste). Serve gratin on the plate or in a ramekin. Bon appétit!