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

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
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.

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.

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.

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.

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!