



#### In your box

- 2 tsp. Mojito Lime Seasoning
- 1 fl. oz. Roasted Chipotle and Raspberry Sauce
- ¼ tsp. Red Pepper Flakes
- 8 oz. Snap Peas
- 1 Shallot
- .35 oz. White Rice Flour
- 1 Lime

#### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. Pork Tenderloin
- 12 oz. Boneless Pork Chops
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts



## Chipotle Raspberry Chicken

with crispy fried shallots and snap peas

NUTRITION per serving—Calories: 420, Carbohydrates: 31g, Fat: 16g, Protein: 43g, Sodium: 1716mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
25-35 min.

Cook Within  
5 days

Difficulty Level   
Easy

Spice Level   
Mild

## ① You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Medium Non-Stick Pan, Baking Sheet, 2 Mixing Bowls

## 👑 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



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### Prepare the Ingredients

- Peel and halve **shallot**. Slice halves into thin strips.
- If desired, pull strings from **snap peas**. Halve snow peas across the width. *If string is hard to find and remove, make a very thin cut lengthwise along the string.*
- Halve **lime** lengthwise. Cut one half into wedges and juice the other half.
- Pat **chicken breasts** dry, and season both sides with **seasoning blend** and a ¼ tsp. **salt**.
- *If using pork tenderloin or pork chops, season same amount.*



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### Roast the Chicken

- Place a medium non-stick pan over medium-high heat. Add 1 tsp. **olive oil** and **chicken** to hot pan and sear until browned, 2-3 minutes per side.
- Transfer chicken to prepared baking sheet. Roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 10-12 minutes.
- *If using pork chops, sear, 2-3 minutes per side, then roast until pork reaches a minimum internal temperature of 145 degrees, 6-8 minutes. If using pork tenderloin, sear on two sides, 3-4 minutes per side, then roast until pork reaches a minimum internal temperature of 145 degrees, 13-16 minutes.*
- Remove chicken to a plate and tent with foil. Wipe pan clean and reserve. While chicken roasts, crisp shallot.



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### Crisp the Shallot

- Line a plate with a paper towel. In a mixing bowl, combine **shallot** and **rice flour**. Stir until shallot pieces are separated and evenly coated.
- Return pan used to sear chicken to medium heat and add 1 Tbsp. **olive oil**. Shaking off excess flour, add shallot to hot pan. Stir constantly until golden brown, 2-3 minutes. *Larger shallot rings may soak up oil. If pan gets dry, add 2 tsp. olive oil.*
- Remove shallots to towel-lined plate and season with a pinch of **salt** and **pepper**.
- Reserve pan; no need to wipe clean.



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### Cook the Snap Peas

- Return pan used to crisp shallot to medium-high heat.
- Add 1 tsp. **olive oil**, **snap peas**, and ¼ tsp. **salt** to hot pan and stir occasionally until peas begin to blister, 3-4 minutes.
- Remove from burner.



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### Make Sauce and Finish Dish

- In another mixing bowl, combine **chipotle raspberry sauce**, **red pepper flakes** (to taste), and 2 tsp. **lime juice**.
- *If using pork tenderloin, rest cooked pork five minutes, then slice into ½" slices.*
- Plate dish as pictured on front of card, topping **snap peas** with **crispy shallot** and placing **chicken** on **sauce**. Squeeze **lime wedges** over to taste. Bon appétit!