



In your box
13 oz. Boneless Skinless Chicken Breasts
1 ½ oz. Mayonnaise
8 oz. Slaw Mix
1 Poblano Pepper
2 tsp. Mojito Lime Seasoning
4 oz. Mandarin Oranges in Juice
1 oz. Slivered Almonds



Home Chef Express

Mojito-Lime Chicken and poblano slaw

NUTRITION per serving—Calories: 581, Carbohydrates: 28g, Fat: 34g, Protein: 43g, Sodium: 1264mg.
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 antibiotic-free chicken breasts as your protein*

Prep & Cook Time
15 min.

Cook Within
4 days

Difficulty Level ● ● ● ● ●
Easy

Spice Level ● ● ● ● ●
Mild

📌 You will need

Olive Oil, Salt, Pepper

Mixing Bowl, 2 Medium Non-Stick Pans

👑 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: **seasoning blend**



1 Cook the Chicken

- Pat **chicken breasts** dry, and season both sides with half the **seasoning blend** (reserve remaining for slaw) and a pinch of **pepper**.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add chicken breasts to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- While chicken cooks, prepare ingredients.



3 Make the Slaw

- Place another medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **poblano** to hot pan and stir occasionally until lightly charred, 2-3 minutes.
- Add **almonds** and stir occasionally until toasted, 1-2 minutes.
- Transfer poblano and almonds to a mixing bowl. Add **slaw mix**, **mayonnaise**, remaining **seasoning blend**, 2 tsp. **mandarin orange juice**, and a pinch of **salt** and **pepper** and stir until combined.



2 Prepare the Ingredients

- Stem **poblano pepper**, seed, and cut into ½" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Reserve **mandarin orange** juice and coarsely chop oranges.



4 Finish the Dish

- Plate dish as pictured on front of card, serving **mandarin oranges** on **chicken**. Bon appétit!