



In your box

- 1 oz. Chopped Green Hatch Chiles
- 1 oz. Crumbled Cotija Cheese
- 12 oz. Cubed Butternut Squash
- 1 tsp. Chipotle Seasoning
- 1 oz. Pepitas
- 2 oz. Sour Cream
- 1 tsp. Buttermilk Dill Seasoning

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

*Contains: milk

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan, Mixing Bowl, Large Non-Stick Pan



Chicken with Hatch Chile Ranch and pepita butternut squash

NUTRITION per serving—Calories: 575, Carbohydrates: 25g, Fat: 31g, Protein: 48g, Sodium: 1455mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Medium

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **sirloin steaks**, follow same instructions as chicken breasts, cooking until steaks reach minimum internal temperature, 5-7 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Chicken

- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **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.
- Remove from burner. Remove chicken to a plate and tent with foil.
- While chicken cooks, cook squash.



2

Cook the Butternut Squash

- Place a large non-stick pan over medium heat and add 1 Tbsp. **olive oil**. Add **butternut squash**, **chipotle seasoning blend**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan.
- Cover, and stir often until tender and lightly browned, 8-12 minutes.
- While butternut squash cooks, make sauce.



3

Make the Hatch Chile Ranch Sauce

- Combine **sour cream**, **buttermilk dill seasoning**, and **hatch chiles** (to taste) in a mixing bowl. Set aside.



4

Finish the Dish

- Plate dish as shown on front of card, topping **chicken** with **hatch chile ranch sauce** and garnishing **butternut squash** with **cheese** and **pepitas**. Bon appétit!