



#### In your box

- 2 oz. Sour Cream
- 1 oz. Queso Fresco
- 2 tsp. Chile and Cumin Rub
- 5 oz. Corn Kernels
- 1 oz. Chopped Green Hatch Chiles
- 1 Chayote
- ¼ oz. Cilantro

#### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 16 oz. Bone-in Pork Chops

\*Contains: milk

#### You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl, 2 Medium Non-Stick Pans



## Green Chile Crema Chicken

with queso fresco chayotes

NUTRITION per serving—Calories: 480, Carbohydrates: 28g, Fat: 20g, Protein: 46g, Sodium: 1465mg.

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

Mild

## 👑 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 **pork chops**, follow same instructions as chicken in Step 1, cooking until pork reaches minimum internal temperature, 5-7 minutes per side.

#### Minimum Internal Temperature

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



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### 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.
- Transfer chicken to a plate and tent with foil.
- While chicken cooks, cook vegetables.



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### Make the Green Chile Crema

- Mince **cilantro** (no need to stem).
- In a mixing bowl, combine **sour cream**, cilantro, **green hatch chiles**, and a pinch of **salt** and **pepper**.



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### Cook the Vegetables

- Trim **chayote** ends and halve lengthwise. Scoop seed out of each half. Cut across width into 1/2" slices. For some, chayote can cause irritation or numbness in the hands. Wash hands thoroughly after working with chayote.
- Place another medium non-stick pan over medium heat. Add 2 tsp. **olive oil**, chayote, **seasoning rub**, and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until chayote is tender, 8-10 minutes.
- Add **corn** and cook until warmed through, 1-2 minutes.
- While vegetables cook, make crema.



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### Finish the Dish

- Plate dish as pictured on front of card, topping chicken with **green chile crema** (to taste). Garnish vegetables with **queso fresco**. Bon appétit!