In your box

- 2 oz. Shredded Cheddar-Jack Cheese
- 2 fl. oz. Red Enchilada Sauce
- 2 oz. Sour Cream
- 8 oz. Cooked Mexican Rice
- 2 tsp. Fajita Seasoning
- ½ oz. Crispy Jalapeños

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

HOME CHEF

Oven-Ready

Fajita Chicken with Mexican Rice and Crispy Jalapeños

easy prep & pan included

Prep & Cook Time 25-35 min. | Difficulty Level Easy | Spice Level Mild

1

Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if needed. When ingredient appears in recipe, remove from packaging.
- Place **rice** on bottom of provided tray on one side.

2

Add Chicken and Topping

- Place **chicken** on other side of tray. Sprinkle chicken with **seasoning blend**, and top evenly with **enchilada sauce** and **cheese**.

3

Bake the Dish

- Bake uncovered in hot oven until **cheese** is melted and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- *Tent dish with foil if browning too quickly.*
- Carefully remove from oven and garnish with **crispy jalapeños** (to taste) and **sour cream**. Bon appétit!

NUTRITION per serving–Calories: 624, Carbohydrates: 37g, Fat: 27g, Protein: 49g, Sodium: 1655mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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