



In your box

- 5 oz. Corn Kernels
- 2 oz. Sour Cream
- 6 oz. Pepper and Onion Mix
- 2 oz. Grated Parmesan
- 2 fl. oz. Tomatillo Salsa
- 1 oz. Light Cream Cheese

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
- 14 oz. USDA Choice New York Strip Steak (Serves 2)

*Contains: milk

You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

Tomatillo Salsa Grilled Chicken

with elote style creamed corn

NUTRITION per serving—Calories: 500, Carbohydrates: 25g, Fat: 21g, Protein: 54g, Sodium: 1677mg.

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

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium



1

Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **corn, pepper and onion mix, cream cheese, ¼ tsp. salt,** and a pinch of **pepper** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Season **chicken** on both sides with a pinch of **salt** and **pepper** and 1 tsp. **olive oil**.
- *If using NY strip steak, follow same instructions.*



2

Grill the Meal

- Place grill bag on hot grill and cook until **pepper and onion mix** is tender, 12-15 minutes.
- Place **chicken** on hot grill and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove chicken to a plate and pour **salsa** (to taste) on chicken. Rest, 3 minutes.
- *If using NY strip steak, place on hot grill and cook until steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes. Follow same instructions.*



3

Finish the Dish

- Carefully, open grill bag and add ¾ the **Parmesan** (reserve remaining for garnish). Gently mix.
- *If using NY strip steak, halve to serve.*
- Plate dish as pictured on front card, garnishing **vegetables** with remaining Parmesan and **chicken** with **sour cream**. Bon appétit!

For a Rainy Day...

- If cooking indoors, thoroughly rinse any fresh produce and pat dry. Pat **chicken** 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 chicken to a plate and top with **salsa**. Tent with foil. While chicken cooks, place a large non-stick pan over medium heat and add 1 tsp. olive oil. Add **corn, pepper and onion mix, ¼ tsp. salt,** and a pinch of **pepper** to hot pan. Stir occasionally until tender, 5-7 minutes. Remove from burner and stir in **cream cheese, ¾ the Parmesan,** and 1 Tbsp. **water**. Follow same plating instructions. Bon appétit!