



In your box

- 8 oz. Broccoli Florets
- 8 oz. Cooked Red Potatoes
- 3 oz. Shredded Cheddar-Jack Cheese
- 1 tsp. Fajita Seasoning
- 3 fl. oz. Red Enchilada Sauce
- ½ oz. Tortilla Strips

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Salmon Fillets
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts



Oven-Ready
Tortilla-Crusted Chicken
with broccoli and red potatoes

NUTRITION per serving—Calories: 571, Carbohydrates: 31g, Fat: 24g, Protein: 54g, Sodium: 1630mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

Prep & Cook Time
30-40 min.

Difficulty Level
Easy

Spice Level
Not Spicy



Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if needed. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Place **broccoli** and **potatoes** in provided tray and mix with **seasoning blend** and 2 tsp. **olive oil**. Spread into an even layer.



Add Chicken and Topping

- Place **chicken** on **vegetables** and season with $\frac{1}{4}$ tsp. **salt**.
- Pour **sauce** over chicken. Sprinkle **cheese** over dish.
- *If using **salmon**, follow same instructions.*



Bake the Dish

- Bake uncovered in hot oven until **cheese** is melted and **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- *If using **salmon**, bake uncovered in hot oven until cheese is melted and salmon reaches a minimum internal temperature of 145 degrees, 22-26 minutes.*
- Carefully remove from oven. Garnish chicken with **tortilla strips**. Bon appétit!