



#### In your box

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

#### 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
- 12 oz. Boneless Pork Chops

\*Contains: milk, wheat



Oven-Ready

## Fajita Chicken

with Mexican rice and crispy jalapeños

NUTRITION per serving—Calories: 605, Carbohydrates: 41g, Fat: 24g, Protein: 50g, Sodium: 1861mg.

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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild



1

### Prepare the Ingredients

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



2

### Add the Topping

- Sprinkle chicken with **seasoning blend**, and top evenly with **enchilada sauce** and **cheese**.
- *If using pork, follow same instructions.*



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.
- *If using pork, bake uncovered in hot oven until cheese is melted and pork reaches a minimum internal temperature of 145 degrees, 20-25 minutes.*
- *Tent dish with foil if browning too quickly. Carefully remove from oven and let rest, 5 minutes.*
- Top chicken with **sour cream** and garnish **rice** with **crispy jalapeños** (to taste). Bon appétit!