



In your box

- 3 oz. Roasted Red Peppers
- 2 oz. Light Cream Cheese
- 2 oz. Crumbled Cotija Cheese
- 2 tsp. Chipotle Seasoning
- 1 oz. Tortilla Strips
- 8 ½ oz. Cooked Jasmine Rice
- 5 oz. Corn Kernels

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 24 oz. Diced Boneless Skinless Chicken Breasts–Double Portion
- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak

*Contains: milk, shellfish (shrimp)

You will need

- Salt, Pepper



Oven-Ready

Creamy Elote Chicken Risotto

with crispy tortilla strips

NUTRITION per serving—Calories: 731, Carbohydrates: 74g, Fat: 25g, Protein: 49g, Sodium: 1471mg.

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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild



1

Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging.
- Combine $\frac{1}{3}$ cup **water**, **rice**, **corn**, **roasted red peppers**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper** in provided tray.



2

Add the Chicken

- Top **rice** with **chicken** in an even layer. Season chicken with **seasoning blend**.
- *If using **24 oz. chicken**, **shrimp**, or **flank steak**, follow same instructions.*



3

Bake the Dish

- Bake uncovered in hot oven until **rice** is tender and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- *If using **24 oz. chicken**, bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 30-35 minutes. If using **shrimp** or **flank steak**, bake uncovered in hot oven until protein reaches a minimum internal temperature of 145 degrees, 20-25 minutes.*
- Carefully remove from oven. Stir in **cotija** and **cream cheese**, and garnish with **tortilla strips**. Bon appétit!