



In your box

- .84 oz. Chipotle Light Mayo
- 8 ½ oz. Cooked Jasmine Rice
- 4 Small Flour Tortillas
- ¼ oz. Cilantro
- 6 oz. Pepper and Onion Mix
- 2 tsp. Taco Seasoning
- ½ oz. Crispy Fried Onions

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Shrimp
- 8 oz. Fully Cooked Pulled Pork
- 24 oz. Diced Boneless Skinless Chicken Breasts–Double Protein

*Contains: eggs, wheat, shellfish (shrimp)

You will need

- Olive Oil, Salt, Pepper



Oven-Ready

Chipotle Chicken Tacos

with cilantro rice

NUTRITION per serving—Calories: 765, Carbohydrates: 88g, Fat: 25g, Protein: 44g, Sodium: 1691mg.

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

Medium



1

Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if necessary. Reserve lid. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Gently break up **rice** and add to provided tray. Combine with 2 tsp. **olive oil** and ¼ tsp. **salt** and push to one side.



2

Add the Chicken

- Combine **chicken, pepper and onion mix, taco seasoning**, 2 tsp. **olive oil**, and a pinch of **salt** in provided lid. Transfer chicken mixture to empty half of tray.
- *If using 24 oz. chicken, shrimp, or pulled pork, follow same instructions.*



3

Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- *If using 24 oz. chicken, follow same instructions. If using shrimp, bake uncovered in hot oven until shrimp reaches a minimum internal temperature of 145 degrees, 20-25 minutes. If using pulled pork, bake uncovered in hot oven until meal reaches a minimum internal temperature of 145 degrees, 20-25 minutes.*
- While chicken cooks, stem **cilantro**, reserving leaves whole.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Carefully remove from oven. Place chicken and vegetables in warmed tortillas and top with **crispy onions, chipotle mayonnaise** (to taste), and half the cilantro. Mix remaining cilantro into **rice**. Bon appétit!