



In your box

- ¼ oz. Cilantro
- 3 oz. Diced Poblano
- 2 tsp. Chicken Base
- 3 oz. Corn Kernels
- ½ oz. Crumbled Bacon
- 4 oz. Alfredo Sauce
- 2 oz. Light Cream Cheese
- ½ oz. Grated Parmesan
- 6 oz. Orzo Pasta

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 8 oz. Shrimp
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

Salt, Pepper



Oven-Ready

Creamy Poblano Chicken Carbonara

with orzo and corn

NUTRITION per serving—Calories: 795, Carbohydrates: 83g, Fat: 27g, Protein: 59g, Sodium: 1725mg.

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



Prepare the Ingredients

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **orzo**, 1½ cups **water**, **chicken base**, and a pinch of **salt** and **pepper** in provided tray.
- Top with **corn**, **poblano pepper**, and **bacon**.



Add the Chicken

- Crumble **cream cheese** into small pieces. Top **orzo mixture** with **chicken** and cream cheese pieces.
- *If using **shrimp**, follow same instructions. If using **whole chicken breasts**, cut into 1" dice and follow same instructions.*
- Bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 28-30 minutes.
- *If using **shrimp**, bake uncovered in hot oven until shrimp reach a minimum internal temperature of 145 degrees, 25-27 minutes.*



Bake the Dish

- Carefully remove from oven.
- Stem **cilantro**, reserving leaves whole
- Add **Alfredo sauce** and half the **Parmesan** to tray and stir until creamy. Top with remaining Parmesan and cilantro leaves. Bon appétit!