In your box

5 oz. Corn Kernels
1 Jalapeño Pepper
1 Tbsp. Taco Seasoning
3 oz. Shredded Cheddar-Jack Cheese
2 Garlic Cloves
2 Large Flour Tortillas
3 Tomatillos
¼ oz. Cilantro
1 Lime

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
10 oz. USDA Choice Sliced Flank
Steak

*Contains: milk, wheat

You will need

Olive Oil, Salt, Cooking Spray

Mixing Bowl, Baking Sheet, Medium
Non-Stick Pan

HOME CHEF

Chicken Chimichangas
with roasted jalapeño salsa verde

NUTRITION per serving–Calories: 804, Carbohydrates: 57g, Fat: 40g, Protein: 56g, Sodium: 1710mg.
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	Cook Within	Difficulty Level	Spice Level
40-50 min.	5 days	Intermediate	Spicy

🍳 Before you cook

Take a minute to read through the recipe before you start–
we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **flank steak**, separate steak strips into a single layer, pat dry, and season with ¼ tsp. **salt** and a pinch of **pepper**. Follow same instructions for cooking as chicken in Step 1, stirring occasionally until steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes. Follow same instructions as chicken in Step 3, omitting shredding.

Minimum Internal Temperature
Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°

1

Cook the Chicken

- Pat **chicken breasts** dry.
- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add chicken to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner. Transfer chicken to a mixing bowl and let cool, at least 5 minutes. Wipe pan clean and reserve.
- While chicken cooks, prepare ingredients.

2

Prepare the Ingredients

- Remove **tomatillo** husks and rinse again. Cut tops off and cut into ¼" dice. *Rinsing under husks removes sticky residue.*
- Coarsely chop **cilantro** (no need to stem).
- Halve **lime** and juice.
- Mince **garlic**.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*

3

Assemble and Bake the Chimichangas

- Once **chicken** is cool, shred into bite-sized pieces. Add **corn**, **cheese**, and **seasoning blend** to bowl and stir to combine.
- *If tortillas come folded, keep folded.* Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Gently unfold tortillas if necessary and place on prepared baking sheet. Divide chicken mixture between tortillas, placing on bottom third of tortilla. Fold sides of tortilla toward center, then roll bottom edge towards the top, enclosing sides tightly.
- Drizzle chimichangas with 1 Tbsp. **olive oil**. Rub oil into tortillas. Bake in hot oven until crisp and golden, 10-12 minutes.
- While chimichangas bake, make salsa verde.

4

Make the Salsa Verde

- Return pan used to cook chicken to medium heat and add 2 tsp. **olive oil**. Add **tomatillo** to hot pan and stir occasionally until beginning to soften, 2-3 minutes.
- Add **jalapeño** (to taste) and **garlic**. Stir occasionally until jalapeño softens, 1-2 minutes.
- Add 1 Tbsp. **water** and a pinch of **salt**. Stir occasionally until tomatillos are tender, 2-3 minutes.
- Smash tomatillos and stir in **cilantro** and 2 tsp. **lime juice**. Remove from burner.

5

Finish the Dish

- Plate dish as pictured on front of card, serving **salsa verde** on the side for dipping. (Use to taste; salsa may be too hot for spice-averse!) Bon appétit!