



#### In your box

- ¼ oz. Cilantro
- 3 Tbsp. Taco Seasoning
- 10 oz. Corn Kernels
- 28 oz. Diced Chicken Thighs
- 16 fl. oz. Tomato Sauce
- 1½ cup Jasmine Rice
- 3 Roma Tomatoes
- 1 Red Onion
- 2 Limes
- 2 oz. Queso Fresco

\*Contains: milk

#### You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl, Slow Cooker



Slow-Cooker

## Arroz con Pollo with Chicken Thighs and pico de gallo

NUTRITION per serving—Calories: 456, Carbohydrates: 63g, Fat: 8g, Protein: 36g, Sodium: 1238mg.

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.

Cook Time  
HIGH HEAT  
4 Hrs

Cook Within  
5 days

Difficulty Level  
Easy

Spice Level  
Medium

## 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
- Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.
- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **onion**



### Make the Pico de Gallo

- Halve and peel **onion**. Cut halves into ¼" dice.
- Mince **cilantro** (no need to stem).
- Halve and juice one **lime**. Cut other lime into wedges.
- Core **tomato** and cut into ½" dice.
- In a mixing bowl, combine tomato, cilantro, ½ cup onion (reserve remaining for arroz. con pollo), lime juice, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper**. Set aside, stirring a few times to allow flavors to marry.



### Start the Dish

- In a clean slow cooker, combine **chicken**, remaining onion, **tomato sauce**, **corn**, **seasoning blend**, ½ tsp. **salt**, and ¼ tsp. **pepper**.
- Turn slow cooker on to high heat. Cover, and cook until chicken reaches a minimum internal temperature of 165 degrees, 3 hours.



### Cook the Rice

- After 3 hours, add **rice** and 2 cups **water**.
- Cover, and cook until rice is fully cooked, 1 hour.



### Finish the Dish

- Plate dish as pictured on front of card, garnishing with **pico de gallo** and **cheese**. Squeeze **lime wedges** over to taste. Bon appétit!