



In your box

4 Small Flour Tortillas
2 tsp. Taco Seasoning
2 oz. Shredded Cheddar Cheese
3 oz. Corn Kernels
2 oz. Chopped Green Hatch Chiles
1 fl. oz. Green Chili Aioli
2 Green Onions
1 oz. Sour Cream

Customize It Options

14 oz. Diced Chicken Thighs
13 ½ oz. Organic Boneless Skinless Chicken Breasts
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Cooking Spray
Mixing Bowl, Baking Sheet, Large Non-Stick Pan



Green Chili Chicken Thigh Tostadas

with corn and cheddar cheese

NUTRITION per serving—Calories: 741, Carbohydrates: 44g, Fat: 39g, Protein: 54g, Sodium: 1353mg.

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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

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 **400 degrees**
- ☐ Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as chicken thighs in Steps 2, 3, and 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **diced chicken breasts**, follow same instructions as diced chicken thighs in Steps 2, 3 and 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Bake the Tortillas

- *Tip: Tostadas are a delicious, but messy treat. For this recipe, they can easily be converted to tacos. Simply warm tortillas in oven for 1-2 minutes after completing steps, omitting the baking in step 1.*
- Poke **tortillas** with a fork all over, 10 times for each tortilla.
- Place tortillas on prepared baking sheet. Drizzle with 1 tsp. **olive oil** and massage oil into tortillas. Bake in hot oven until browned and crispy, 5-7 minutes.
- While tortillas bake, prepare ingredients.



2

Prepare the Ingredients

- Trim and thinly slice **green onions**.
- In a mixing bowl, combine **green chili aioli** (to taste) and **sour cream**. Set aside.
- Pat **chicken thighs** dry, and season all over with a pinch of **salt**. Don't worry about trimming. Excess fat will render while cooking and add flavor.



3

Start the Chicken Mixture

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **chicken** and **seasoning blend** to hot pan and stir occasionally until chicken is lightly browned, 4-5 minutes.



4

Finish the Chicken Mixture

- Stir **corn**, **hatch chiles** (to taste), and **green onions** into hot pan. Cook until vegetables are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 2-3 minutes.



5

Finish the Dish

- Spread **green chili-sour cream mixture** (to taste) evenly over tortillas. Top with **chicken mixture** and **cheese**.
- Bake again until cheese has melted, 5-6 minutes.
- Plate dish as pictured on front of card. Bon appétit!