



#### In your box

- 1 Roma Tomato
- 1 ½ oz. BBQ Sauce
- 1 ½ oz. Chipotle Ranch Dressing
- 2 Green Onions
- 3 oz. Corn Kernels
- 1 Head of Butter Lettuce
- 1 Jalapeño Pepper
- 1 oz. Roasted Peanuts
- 2 tsp. Creole Seasoning

#### 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, peanuts

#### You will need

- Olive Oil, Salt
- Mixing Bowl, Large Non-Stick Pan



Staff Pick

## Chipotle BBQ Chicken Thigh Lettuce Wrap

with roasted peanuts and jalapeño

NUTRITION per serving—Calories: 588, Carbohydrates: 29g, Fat: 33g, Protein: 49g, Sodium: 1408mg.

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

Mild

## 👑 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
- ☐ Ingredient(s) used more than once: **green onions**

### Customize It Instructions

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

### Prepare the Ingredients

- Separate leaves of **lettuce** for cups.
- Coarsely chop **peanuts**.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Core **tomato** and cut into ¼" dice.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*
- Pat **chicken** dry. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*



2

### Make the Corn Relish

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **corn** to hot pan and stir occasionally until lightly charred, 2-3 minutes.
- Add **jalapeño** (to taste), **white portions of green onions**, and ¼ tsp. **salt**. Stir occasionally until softened, 3-5 minutes.
- Transfer corn relish to a mixing bowl and stir in **tomato** until combined. Set aside.
- Reserve pan; no need to wipe clean.



3

### Start the Chicken

- Return pan used to cook corn to medium-high heat and add 1 tsp. **olive oil**. Add **chicken** to hot pan and cook undisturbed, 4 minutes.
- Add **seasoning blend**. Stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 2-3 minutes.



4

### Finish the Chicken

- Add **BBQ sauce** and 2 Tbsp. **water** to hot pan. Bring to a simmer.
- Once simmering, stir often until sauce thickens to coat chicken, 1-2 minutes.
- Remove from burner.



5

### Assemble Cups and Finish Dish

- Divide **chicken** between **lettuce leaves**, filling three to four cups per person.
- Plate dish as pictured on front of card, garnishing lettuce cups with **corn relish**, **green portions of green onions**, and **peanuts**. Drizzle with **dressing**. Bon appétit!