



In your box

- 3 oz. Corn Kernels
- 1 oz. Chili Lime Butter
- 1 tsp. Cornstarch
- 1 fl. oz. Red Enchilada Sauce
- 4 oz. Black Beans
- 2 oz. Shredded Cheddar-Jack Cheese
- ½ oz. Crispy Jalapeños
- 1 tsp. Taco Seasoning
- 6 oz. Pepper and Onion Mix

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Wild-Caught Alaskan Sockeye Salmon Fillets
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, wheat, fish (salmon)

You will need

Olive Oil, Salt, Pepper



Oven-Ready

Chicken and Chili Lime Enchilada Sauce

with red peppers, corn, and black beans

NUTRITION per serving—Calories: 583, Carbohydrates: 29g, Fat: 29g, Protein: 50g, Sodium: 1392mg.

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

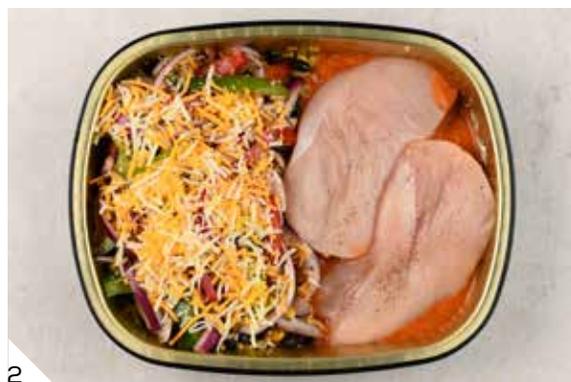
Spice Level

Medium



Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **pepper and onion mix, corn, black beans**, half the **cheese**, 1 tsp. **olive oil, seasoning blend**, and a pinch of **salt and pepper** in provided tray and push to one side. Top with remaining cheese.



Add the Sauce and Chicken

- Add **enchilada sauce** and **cornstarch** to empty side of tray and stir until completely combined.
- Top with **chicken** and a pinch of **salt and pepper**.
- *If using **salmon**, place in tray skin side down and follow same instructions.*



Bake the Meal

- Bake uncovered in hot oven until **peppers** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 25-27 minutes.
- *If using **salmon**, bake uncovered in hot oven until salmon reaches a minimum internal temperature of 145 degrees, 18-20 minutes.*
- Carefully remove from oven. Transfer chicken to a plate. Stir **butter** into **enchilada sauce-cornstarch mixture** until completely combined. Top chicken with sauce and **crispy jalapeños** (to taste). Bon appétit!