



### In your box

3 oz. Corn Kernels  
¼ oz. White Balsamic Vinegar  
1 Head of Butter Lettuce  
1 oz. Grated Parmesan  
1.26 oz. Mayonnaise  
½ oz. Tortilla Strips  
2 Garlic Cloves  
2 tsp. Taco Seasoning  
4 oz. Black Beans

### Customize It Options

12 oz. Diced Boneless Skinless Chicken Breasts  
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts  
10 oz. Steak Strips  
13 ½ oz. Organic Boneless Skinless Chicken Breasts

\*Contains: milk, eggs

### You will need

Olive Oil, Salt, Pepper  
Wire-Mesh Strainer, Large Non-Stick Pan, Mixing Bowl

HOME CHEF  
**Fresh**  
AND EASY

Ready in 15

## Southwest Chicken Caesar Lettuce Wraps

with crispy tortilla strips

NUTRITION per serving—Calories: 548, Carbohydrates: 29g, Fat: 26g, Protein: 46g, Sodium: 1315mg.

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

15 min.

Cook Within

4 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: **garlic**, **Parmesan**

### Customize It Instructions

- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as diced chicken.
- If using **steak strips**, separate into a single layer and pat dry. Follow same instructions as diced chicken in Steps 1 and 3, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes.

Minimum Internal Temperature

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



1

### Cook the Chicken

- Pat **chicken** dry. Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add chicken to hot pan. Stir occasionally until lightly browned, 3-4 minutes.
- Stir in **seasoning blend**.
- While chicken cooks, prepare ingredients.



3

### Finish the Chicken

- Add **black beans**, **corn**, and remaining **garlic** to pan with chicken. Stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 3-4 minutes.



2

### Prepare Ingredients and Make Dressing

- Separate leaves of **lettuce** for cups.
- Mince **garlic**.
- Drain **black beans** in a wire-mesh strainer and rinse.
- Combine half the garlic (reserve remaining for chicken), half the **Parmesan** (reserve remaining for garnish), **mayonnaise**, **vinegar**, 1 tsp. **water**, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside.



4

### Finish the Dish

- Plate dish as pictured on front of card, filling **lettuce cups** with **chicken mixture**, **dressing**, remaining **Parmesan**, and **tortilla strips**. Bon appétit!