



In your box

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

*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: 347, Carbohydrates: 35g, Fat: 10g, Protein: 34g, Sodium: 1366mg.

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		Cook Within	Difficulty Level	Spice Level
LOW HEAT 00 Hrs	HIGH HEAT 4 Hrs	5 days	Easy	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.
- These recipes were developed with a 6-quart slow cooker. If you are using a larger slow cooker, add water as needed.
- Ingredient(s) used more than once: **onion**



1

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 **tomatoes** 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.
- Pat **diced chicken thighs** dry.



2

Start the Dish

- Place **slow cooker liner** in slow cooker, if desired. Fold top edges in before putting on lid.
- Combine **chicken**, remaining onion, **tomato sauce**, **corn**, **seasoning blend**, ½ tsp. **salt**, and ¼ tsp. **pepper** in a clean slow cooker.
- Turn slow cooker on to high heat. Cover, and cook until chicken reaches a minimum internal temperature of 165 degrees, 4 hours.



3

Add the Rice

- After 4 hours, stir in rice.



4

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!