



#### In your box

- 4 oz. Slaw Mix
- 3 oz. Corn Kernels
- 4 oz. Mixed Diced Peppers
- 2 oz. Light Cream Cheese
- 1 ½ oz. Chipotle Ranch Dressing
- 2 oz. Shredded Cheddar-Jack Cheese
- ½ oz. Crispy Red Peppers
- 1 tsp. Taco Seasoning
- 6 Small Flour Tortillas

#### Customize It Options

- 14 oz. Diced Chicken Thighs
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Shrimp

\*Contains: milk, eggs, wheat

#### You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl



Oven-Ready

## Cheesy Chipotle Chicken Thigh Tacos

with corn and peppers

NUTRITION per serving—Calories: 867, Carbohydrates: 64g, Fat: 46g, Protein: 57g, Sodium: 1666mg.

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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Spicy



1

### Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **diced peppers**, **corn**, 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray. Push to one side and top with **cream cheese**. Cream cheese will melt as meal bakes.



2

### Bake the Meal

- Pat **chicken thighs** dry. Combine chicken thighs and **taco seasoning** in empty side of tray. Don't worry about trimming. Excess fat will render while cooking and add flavor.
- Bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 23-25 minutes.
- *If using **diced chicken breasts**, follow same instructions. If using **shrimp**, follow same instructions and bake uncovered until shrimp reaches a minimum internal temperature of 145 degrees, 16-20 minutes.*



3

### Finish the Dish

- While chicken bakes, combine **slaw mix** and **chipotle ranch dressing** (to taste) in a mixing bowl.
- Carefully remove tray from oven. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Stir **chicken and vegetables** until completely combined. Fill tortillas with chicken and vegetables and top with slaw, **cheese**, and **crispy red peppers**. Bon appétit!