Citrus Herb Chicken with Chimichurri

Cooking Instructions

This dish includes 3 parts: Chicken, Chimichurri, and Tortillas.

Preparation: Thaw Chimichurri and Tortillas. QuickThaw chicken by submerging the well-sealed bag in water for 15-20 minutes until thawed.

Chicken Cooking Method – Choose One:

- **Grill (Best):** Grill chicken over medium heat until cooked to internal temp.
- **Stovetop:** Pan-sauté the chicken until internal temp is reached.
- **Oven:** Bake at 350F for 40-50 minutes until internal temp is reached.

Internal Temperature: 165F.

Serving Suggestions: Slice chicken and serve in tortillas with Chimichurri. Side of black beans and rice. Ice cold beer.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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