



INGREDIENTS

Chicken breast, Chicken leg, Tomatillo, Poblano, Onion, Key Lime Juice (from concentrate), Fire Roasted Jalapeno Pepper, Chicken Broth Base (dextrose, salt, chicken broth, chicken fat, onion powder, natural flavoring, canola oil, turmeric & organic caramel color), Cilantro, Salt, Garlic Powder, Spices.

NUTRITION FACTS

About 3 servings per container

Serving Size: 5oz 140g

Amount per Serving

CALORIES **120**

% Daily Value*

| | |
|--------------------------|-----|
| Total Fat 3.5g | 4% |
| Saturated Fat 0.5g | 3% |
| Trans Fat 0g | |
| Cholesterol 65mg | 22% |
| Sodium 510mg | 22% |
| Total Carbohydrate 4g | 1% |
| Dietary Fiber 1g | 4% |
| Total Sugars 3g | |
| Includes 0g Added Sugars | 0% |
| Protein 17g | |
| Vitamin D 0mcg | 0% |
| Calcium 14mg | 2% |
| Iron 1mg | 6% |
| Potassium 383mg | 8% |

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

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CILANTRO LIME CHICKEN

Our Cilantro Lime Chicken is made with chicken breast and leg meat simmered in a zesty cilantro lime sauce that is prepared using traditional, fresh ingredients.

17g
OF PROTEIN
PER SERVING

**GLUTEN
FREE**

**HEAT & EAT
5
MINUTES IN
MICROWAVE**

COOKING INSTRUCTIONS

MICROWAVE

1. Remove plastic overwrap and paper sleeve.
2. In microwave safe tray/plate heat on high for 1.5 minutes, rotate the pouch 1/2 turn, puncture 2 small holes in the pouch, and cover with a paper towel.
3. Heat on high an additional 1.5 minutes until center is hot (165°F). Let stand for 2 minutes.
4. Open pouch carefully and empty contents into serving tray.

Note: Microwave ovens vary in rates of heating. Times given are approximate.

STOVETOP

1. Heat a medium sized skillet over medium-low heat. Remove sleeve. Empty Cilantro Lime Chicken from pouch and place in skillet.
2. Separate the Cilantro Lime Chicken with a spoon and spread evenly across the skillet.
3. Cover and heat for 5- 5.5 minutes or until core temperature reaches a minimum 165°F, stirring frequently.
4. Serve and enjoy.