

INGREDIENTS

2 PERSON | 4 PERSON





2 Cloves | 4 Cloves Garlic



Tomato Paste



Scallions



Lime



10 oz | 20 oz Chopped Chicken



Flour Tortillas Contains: Soy, Wheat



1 | 2 Tex-Mex Paste



½ Cup | 1 Cup Mexican Cheese Blend Contains: Milk



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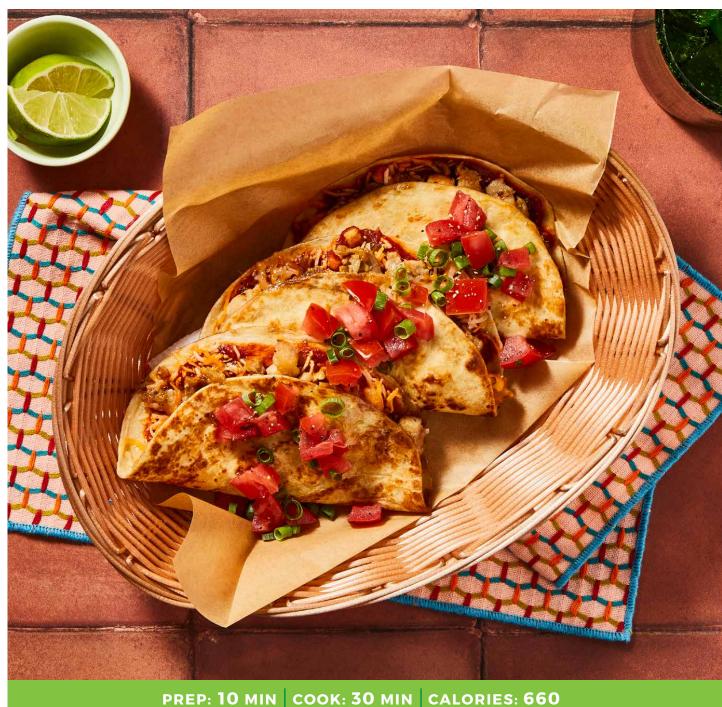
HELLO

TACOS DE CANASTA

Named for the basket (or canasta) that keeps these crispy pan-fried tacos warm and ready to serve

MEXICAN-STYLE CHICKEN TACOS DE CANASTA

with Smoky Chili Sauce, Pico de Gallo & Lime





MAIN SQUEEZE

Roll the lime under your palm on a countertop before quartering. This hack softens the fruit, making it easier to get all of the juice when squeezed!

BUST OUT

- Large pan
- 2 Small bowls
- · Large bowl
- Kosher salt
- · Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1 tsp | 1 tsp)
- Sugar (1/8 tsp | 1/4 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- · Wash and dry produce.
- Dice tomato into ½-inch pieces. Trim and thinly slice scallions, separating whites from greens. Quarter lime. Peel and mince or grate garlic.



2 COOK CHICKEN

- Open package of chicken* and drain off any excess liquid.
- Heat a drizzle of oil in a large pan over medium-high heat. Add chicken in a single layer and season with salt and pepper.
 Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
 Turn off heat; transfer to a large bowl. Wipe out pan.



3 MAKE PICO DE GALLO

 While chicken cooks, in a small bowl, combine diced tomato, scallion greens, a drizzle of olive oil, and juice from half the lime. Season with salt and pepper.



4 MAKE CHILI SAUCE

- Heat a drizzle of oil in pan used for chicken over medium heat. Add scallion whites and cook, stirring occasionally, until slightly softened, 1-2 minutes.
- Add garlic, Tex-Mex paste, tomato paste, ¼ cup water, ¼ tsp sugar, and a squeeze of lime juice (½ cup water and ¼ tsp sugar for 4 servings). Cook, stirring occasionally, until slightly thickened, 2-3 minutes. Turn off heat; transfer to a second small bowl. Wash out pan.



5 MAKE TACOS

- Add 2 TBSP chili sauce (4 TBSP for 4 servings) to bowl with chicken; stir to coat.
 Taste and season with salt and pepper.
- Place tortillas on a clean work surface.
 Brush tortillas with as much remaining chili sauce as you like. Evenly sprinkle each tortilla with Mexican cheese blend, then top with chicken. Fold in half to form tacos.
- Heat a drizzle of oil in pan used for chili sauce over medium-high heat. Add tacos and cook until tortillas are golden brown and cheese melts, 2-3 minutes per side. (You may need to work in batches, using an additional drizzle of oil between batches and reducing heat if browning too quickly.)



6 SERVE

 Divide tacos between plates and top with pico de gallo. Serve with any remaining lime wedges on the side.