



MEXICAN-STYLE CHICKEN TACOS DE CANASTA

with Smoky Chili Sauce, Pico de Gallo & Lime

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



2 | 4
Scallions



1 | 2
Lime



2 Cloves | 4 Cloves
Garlic



10 oz | 20 oz
Chopped Chicken Breast



1 | 2
Tex-Mex Paste



1 | 2
Tomato Paste



2 | 4
Flour Tortillas
Contains: Soy, Wheat



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



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 660



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 (½ tsp | ¼ 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.

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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**, **½ 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.

*Chicken is fully cooked when internal temperature reaches 165°.