

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2 Long Green Pepper



Roma Tomato





10 oz | 20 oz Chicken Breast



6 | 12 Flour Tortillas **Contains: Wheat**



1 | 2 Red Onion



Cilantro



4 oz | 8 oz Pineapple



1 TBSP | 2 TBSP Southwest Spice



4 TBSP | 8 TBSP Smoky Red Pepper Crema Contains: Milk, Soy

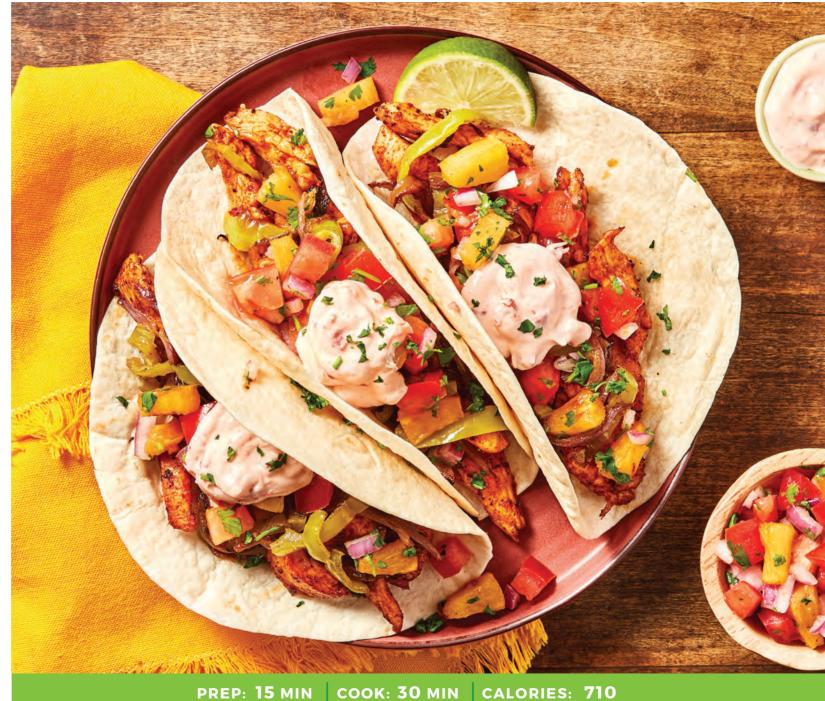
HELLO

PINEAPPLE

This sweet-tart fruit turns a classic salsa into a tropical flavor party.

CARAMELIZED PINEAPPLE CHICKEN TACOS

with Smoky Red Pepper Crema



PREP: 15 MIN

CALORIES: 710



SO CHAR(MING)

In step 6, we instruct you to warm vour tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove instead for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

BUST OUT

- Strainer
- Paper towels
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)

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



1 PREP

- Wash and dry all produce.
- Dice **tomato**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Roughly chop cilantro. Ouarter lime. Halve, core, and thinly slice green pepper into strips.



2 CHAR PINEAPPLE

- Drain **pineapple** and pat dry with paper towels.
- Heat a drizzle of oil in a large pan over medium-high heat. Add pineapple and cook, stirring occasionally, until browned 3-4 minutes
- Turn off heat and transfer to a small bowl. Wipe out pan.



3 MAKE SALSA

• To bowl with **pineapple**, add **tomato**. minced onion, half the cilantro. and lime juice to taste; stir to combine. Season with salt and pepper.



4 COOK VEGGIES

- Heat a drizzle of oil in pan used for pineapple over medium-high heat. Add green pepper and cook until slightly softened, 3-4 minutes.
- Add sliced onion and cook until veggies are browned and softened. 4-5 minutes more. Season with salt and pepper.
- Transfer to a plate.



5 COOK CHICKEN

- Meanwhile, pat chicken* dry with paper towels and season all over with Southwest Spice, salt, and pepper.
- Once veggies are done, heat a drizzle of oil in same pan over mediumhigh heat. Add chicken and cook until browned and cooked through, 4-6 minutes.



6 FINISH & SERVE

- While chicken cooks, wrap tortillas in damp paper towels; microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with chicken and veggies. Top with pineapple salsa, smoky red pepper crema, and remaining cilantro. Serve with any remaining lime wedges on the side.