



INGREDIENTS

2 PERSON | 4 PERSON



8.6 oz | 17.2 oz
Fully Cooked
Chicken Breasts



1 TBSP | 1 TBSP
Fajita Spice
Blend



1 | 2
Baby Lettuce



1 | 2
Tomato



1.5 oz | 3 oz
Honey Dijon
Dressing
Contains: Eggs



1.5 oz | 3 oz
Blue Corn Tortilla
Chips
Contains: Sesame

SWEET SOUTHWEST CHICKEN SALAD

with Tomato & Tortilla Chips



 **READY, SET,
LUNCH!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 10 MIN | CALORIES: 400



BUST OUT

- Paper towels
- Kosher salt
- 2 Large bowls
- Black pepper
- Plastic wrap
- Cooking oil (1 tsp | 1 tsp)

DRY, DRY AGAIN

Thoroughly drying the lettuce and chicken helps the dressing coat the salad, rather than sliding off into the bowl.

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SWEET SOUTHWEST CHICKEN SALAD

with Tomato & Tortilla Chips

INSTRUCTIONS

- **Wash and dry produce.** *TIP: Thoroughly pat lettuce dry before assembling salad.*
- Pat **chicken** dry with paper towels. Thinly slice crosswise into strips and place in a large microwave-safe bowl. Add a **drizzle of oil**, **half the Fajita Spice Blend (all for 4 servings)**, **salt**, and **pepper**; stir to combine.
- Cover with plastic wrap; microwave until chicken is warmed through, 90 seconds.
- Meanwhile, trim and discard root end from **lettuce**; roughly chop. Dice **tomato** into ½-inch pieces.
- Place **lettuce**, **tomato**, and **chicken** in a second large bowl; crush **half the tortilla chips** over top. Drizzle with as much **dressing** as you like; toss to combine.
- Divide **salad** between shallow bowls and serve with **remaining tortilla chips** on the side.