

DINNERLY



Smoky Chicken Tacos with Tangy Slaw

 20-30min  2 Servings

Chipotles in adobo sauce are a must-have in our kitchen pantry because it's a 2-for-1 in the flavor department: the subtle heat of jalapeño and also the smoky sauce it comes in. It's so nice, we're using it twice! Chop it up for a marinade so simple and punchy you'll pile it on your grilled goodies well into the summer. Then mix a little into sour cream to bring new life to a classic taco toppi...

WHAT WE SEND

- boneless, skinless chicken breasts
- lime
- garlic
- shredded cabbage blend

WHAT YOU NEED

- kosher salt & ground pepper
- sugar

TOOLS

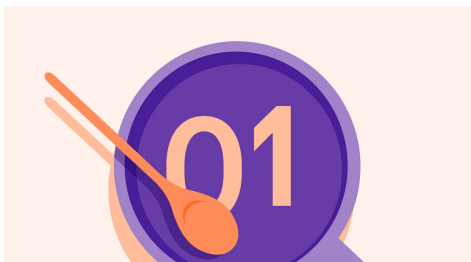
- meat mallet (or heavy skillet)

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Energy 620.0kcal, Fat 27.0g, Proteins 34.0g, Carbs 62.0g



1. Prep ingredients

Peel and finely chop **2 large garlic cloves**. Finely chop **chipotle**. Grate **¼ teaspoon lime zest**, then squeeze **2 tablespoons juice** into a small bowl, keeping them separate. In a second small bowl, stir together **½–1 teaspoon of chipotle** (depending on heat preference), **1 teaspoon water, sour cream**; season to taste with **salt and pepper**.



4. Heat tortillas

Heat a grill or grill pan over high. Add **tortillas** in batches and cook until just heated through and pliable, 10–15 seconds per side. Stack and wrap in foil as you go to keep soft and warm. Reduce heat to medium and carefully **oil** the grates.



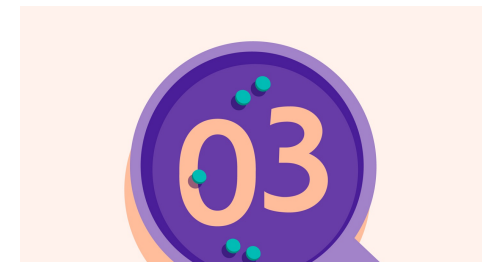
2. Marinate chicken

In a shallow bowl, combine **¾ of the garlic, 1 teaspoon–1 tablespoon of the chipotle** (depending on heat preference), **1 tablespoon of the lime juice, 1 tablespoon oil**, and **½ teaspoon salt**. Add **chicken**, turning to coat, and set aside.



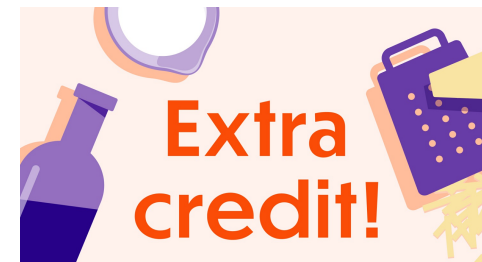
5. Cook chicken & serve

Remove **chicken** from marinade, scraping off and discarding solids. Add chicken to grill or grill pan and cook, turning once, until lightly charred in spots and cooked through, 2–3 minutes per side. Transfer to a cutting board and cut into thick slices. Fill **tortillas** with **chicken** and **slaw** and drizzle with **chipotle sour cream**. Enjoy!



3. Make slaw

Meanwhile, in a medium bowl, combine **lime zest, remaining lime juice and garlic, ½ teaspoon sugar, ½ teaspoon salt, and several grinds of pepper**. Add **cabbage blend** and stir to combine.



6. No grill, no problem!

Feel free to use a medium skillet instead of a grill or grill pan. Warm the tortillas, in batches, for 10-15 seconds in a medium skillet over high. Wrap in foil to keep warm. Heat 1 tablespoon oil in same skillet over medium, add chicken, and cook until browned and cooked through, 2-3 minutes per side.