

DINNERLY



Chicken Taco Salad Bowl with Chipotle Mayo

 20-30min  4 Servings

We're all familiar with the almighty taco bowl. We're not talking about just combining taco-y ingredients in a plain old bowl. We're talking about a legit taco bowl. Homemade. By you. From tortillas. The result? Crunchy tortillas in each bite. Not to mention the actual contents of the bowl, which are obviously delicious. Chicken, corn, crisp lettuce, lime juice, and a drizzle of chipotle mayo? ...

WHAT WE SEND

- boneless, skinless chicken breast
- green leaf lettuce
- garlic
- lime
- corn

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- aluminium foil
- large skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 550.0kcal, Fat 33.0g, Proteins 28.0g, Carbs 37.0g



1. Marinate chicken

Preheat oven to 425°F with a rack in the upper third. Squeeze **4 teaspoons lime juice**, then cut remaining lime into wedges. Pound **chicken** to an even ½-inch thickness, if necessary. In large bowl, combine **2 teaspoons of each the lime juice and oil, 1 teaspoon salt, and a few grinds pepper**. Add chicken, turn to coat. Let stand at room temperature.



2. Bake taco bowls

Brush **tortillas** with **oil**; season with a **pinch salt and pepper**. Use 4 (14-inch) sheets of aluminum foil to form 4 loose, roughly 3-inch balls. Top each ball with a tortilla, press gently with your hands to form tortilla around ball. Bake on baking sheet until firm and holds shape, 5-6 minutes. Flip tortilla, remove foil, toast until lightly brown, 2 minutes.



3. Prep ingredients

Halve **lettuce** lengthwise, then thinly slice crosswise, discarding end. Peel and finely chop **2 large garlic cloves**. In a small bowl, whisk **chipotle mayo** with **1 tablespoon each water and oil** to make a spoonable sauce.



4. Cook chicken & corn

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **chicken**, cook until golden-brown on 1 side, 3-4 minutes. Flip chicken; add **corn, garlic, and ¼ cup water**. Cover, cook until chicken is cooked through, 2-3 minutes. Transfer chicken to a cutting board. Cook corn until water evaporates, stirring, 2-3 minutes. Season with **salt and pepper**.



5. Dress greens & serve

In a large bowl, toss **lettuce** with **remaining 2 teaspoons lime juice** and **1 tablespoon oil**. Season to taste with **salt and pepper**. Place **some of the salad** into **tortilla bowls**, then top with **chicken, corn, and chipotle mayo**. Serve **remaining salad and lime wedges** on the side. Enjoy!



6. Take it over the top

Load this taco bowl up with any/all of your favorite fixins. Guacamole, salsa, pickled jalapeños, even shredded cheese. Just go ahead and do you!