



## Chipotle Chicken Bowl

with Homemade Taco Shell



30-40min



2 Servings

It's hard to improve upon a taco bowl—unless you're making the crispy taco bowl at home, which is exactly what we do here! The crunchy flour tortilla holds a refreshing salad comprised of lettuce, radishes, and fresh cilantro. Sweet corn and golden-brown chicken breasts are added on top, along with a drizzle of smoky chipotle mayo as the finishing touch.

## What we send

- radishes
- romaine heart
- boneless, skinless chicken breasts
- garlic
- lime
- corn
- fresh cilantro

## What you need

- kosher salt & ground pepper

## Tools

- aluminium foil
- meat mallet (or heavy skillet)
- medium skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

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

## Nutrition per serving

Calories 790.0kcal, Fat 48.0g, Proteins 43.0g, Carbs 53.0g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Squeeze **1 tablespoon lime juice**, then cut any remaining lime into wedges. Peel and finely chop **1 teaspoon garlic**. Pound **chicken** to an even ½-inch thickness, if necessary. Season chicken with **a pinch each salt and pepper**. Generously brush **tortillas** with **oil**, then season on both sides with **salt and pepper**.



### 4. Prep salad

Reserve **a few whole cilantro leaves** for serving, then finely chop remaining cilantro leaves and stems together. Halve **romaine** lengthwise, then thinly slice crosswise, discarding stem. Thinly slice **radishes**. In a small bowl, whisk **all of the chipotle mayo** with **1-2 teaspoons water** to make a spoonable sauce.



### 2. Bake taco bowls

Use 2 (14-inch) sheets of aluminum foil. Form each sheet into a loose 4-inch ball. Place foil balls on a rimmed baking sheet and top with **tortillas**, pressing edges down around the foil balls. Bake until lightly browned and just crisp, about 5 minutes. Carefully flip tortilla bowls; discard foil. Return to oven until lightly browned in spots, about 1 minute.



### 5. Cook chicken & corn

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken**; cook until golden-brown, 2-3 minutes. Flip chicken; add **corn, remaining garlic**, and **¼ cup water**. Cover and cook until chicken is cooked through, 2-3 minutes. Transfer chicken to **lime-garlic sauce**, turning to coat. Cook corn until water evaporates, 2 minutes. Season with **salt and pepper**.



### 3. Make lime-garlic sauce

In a large bowl, combine **1 teaspoon of the lime juice**, **1 teaspoon oil**, **½ teaspoon salt**, **½ teaspoon of the garlic**, and **a few grinds pepper**.



### 6. Assemble salad & serve

In a large bowl, toss **lettuce, radishes**, and **half of the cilantro** with **remaining lime juice** and **2 tablespoons oil**. Season to taste with **salt and pepper**. Serve **salad** in **tortilla bowls**. Top with **chicken, lime-garlic sauce, corn**, and a **drizzle of chipotle mayo**. Garnish with **whole cilantro leaves**. Serve **remaining mayo** and **any lime wedges...**