



Chipotle Chicken Bowl

with Homemade Taco Shell



30-40min



4 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

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

What you need

- kosher salt & ground pepper

Tools

- aluminium foil
- large skillet
- meat mallet (or heavy 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 690.0kcal, Fat 37.0g, Proteins 43.0g, Carbs 51.0g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Squeeze **2 tablespoons lime juice**, then cut any remaining lime into wedges. Peel and finely chop **2 teaspoons 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 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 stems. Thinly slice **radishes**. In a small bowl, whisk **all of the chipotle mayo** with **1 tablespoon each water and oil** to make a spoonable sauce.



2. Bake taco bowls

Use 4 (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 **2 tablespoons oil** in a large skillet over medium-high. Add **chicken**; cook until golden-brown, 2-3 minutes. Flip chicken; add **corn, remaining garlic**, and **½ 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 **2 teaspoons of the lime juice**, **2 teaspoons oil**, **1 teaspoon salt**, **1 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** o...