

DINNERLY



Chicken Tinga Tacos with Creamy Cucumber Ribbons



20-30 minutes



2 Servings

Let's taco 'bout dinner. It's spicy Mexican on the menu tonight with saucy shredded chicken and mayo-tossed cucumber loaded into soft, warm wraps.

WHAT WE SEND

- 6
- 1,6

WHAT YOU NEED

- boiling water
- Australian honey
- mayonnaise³
- olive oil
- tomato paste
- tomato sauce

TOOLS

- foil
- medium frypan
- vegetable peeler

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 710kcal, Fat 31.8g, Carbs 56.1g, Proteins 43.3g



1. Prep ingredients

Preheat the oven to 180C. Cut the **tomato** into 1cm chunks. Peel the **cucumber** into ribbons using a vegetable peeler. Thinly slice the **onion**. Crush or finely chop **1 garlic clove**.



2. Cook chicken

Heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the **chicken** for 2 mins each side or until golden and cooked through. Remove from the pan and finely shred.



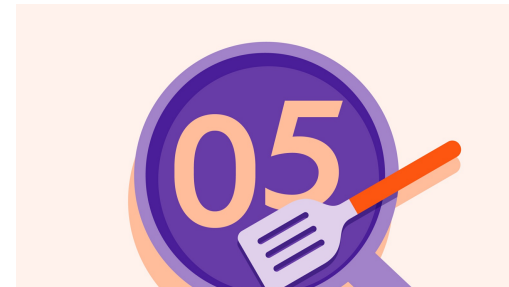
3. Cook onion and garlic

Heat **2 tsp olive oil** in the same pan over medium heat. Cook the **onion** and **garlic**, stirring, for 3 mins or until softened. Add **half the chipotle sauce** (the remaining chipotle won't be used in this dish), **1 tbs tomato paste**, **1 tbs tomato sauce**, **½ tsp honey**, and **125ml (½ cup) boiling water** and bring to the boil.



4. Simmer sauce

Add the **chicken** to the pan, reduce the heat to low and cook, stirring occasionally, for 10-12 mins until the sauce is very thick. Remove the pan from the heat. Taste, then season with **salt and pepper**.



5. Warm wraps and serve

Meanwhile, enclose the **wraps** in foil and bake for 10 mins or until warmed through and softened. Put the **cucumber** and **1 tbs mayonnaise** in a bowl and stir to coat. Spread **1 tbs mayonnaise** over the wraps, then top with the **chicken mixture**, **tomato** and **cucumber**, and enjoy.



6. Make it yours

Up the fresh factor by scattering with coriander leaves and serving lime wedges on the side to squeeze over.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

View the recipe online by visiting your account at dinnerly.com.au    **#dinnerly**

 **Packed in Australia from at least 90% Australian ingredients**