

DINNERLY



Chicken Tinga Tacos with Creamy Cucumber Ribbons



20-30 minutes



4 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
- large 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 750kcal, Fat 33.0g, Carbs 62.8g, Proteins 44.3g



1. Prep ingredients

Preheat the oven to 180C. Cut the **tomatoes** into 1cm chunks. Peel the **cucumbers** into ribbons using a vegetable peeler. Thinly slice the **onion**. Crush or finely chop **2 garlic cloves**.



2. Cook chicken

Heat **1 tbs olive oil** in a large 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.



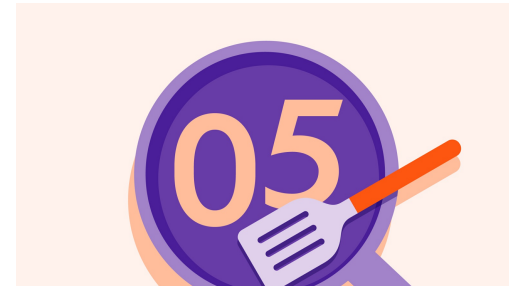
3. Cook onion and garlic

Heat **1 tbs olive oil** in the same pan over medium heat. Cook the **onion** and **garlic**, stirring, for 3 mins or until softened. Add the **chipotle sauce**, **2 tbs tomato paste**, **2 tbs tomato sauce**, **1 tsp honey** and **250ml (1 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 **6 wraps** (the remaining wraps won't be used in this dish) in foil and bake for 10 mins or until warmed through and softened. Cut the wraps in half. Put the **cucumber** and **2 tbs mayonnaise** in a bowl and stir to coat. Spread **2 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

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