DINNERLY

Chicken Taco Salad

with Guac, Corn & Tomatoes

20-30min 2 Servings

What's better than a taco salad? Honestly, not much except for perfectly creamy guacamole that you don't have to make yourself. Yep, we said it. All you have to do is cook the chicken, prep the salad, and you've got yourself a deliciously low effort dinner for any night of the week. We've got you covered!

WHAT WE SEND

- ¼ oz taco seasoning
- ½ lb pkg chicken breast strips
- 1 romaine heart
- 2 plum tomatoes
- 2½ oz corn
- 2 oz shredded cheddar-jack blend [7]
- 2 oz guacamole

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- apple cider vinegar (or vinegar of your choice)
- sugar

TOOLS

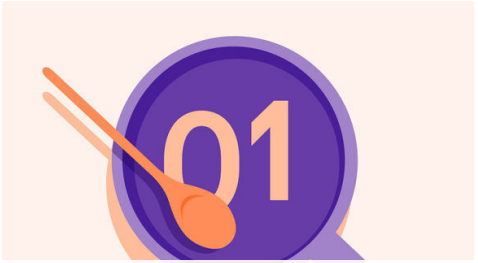
- medium skillet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

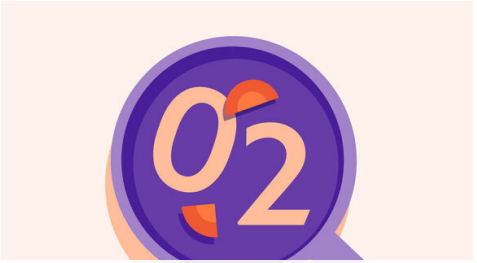
Calories 570kcal, Fat 41g, Carbs 21g, Protein 38g



1. Prep chicken & veggies

In a medium bowl, combine **2 teaspoons taco seasoning, 1 teaspoon oil**, and **a few grinds of pepper**. Add **chicken**, tossing to coat. Set aside to marinate until step 4.

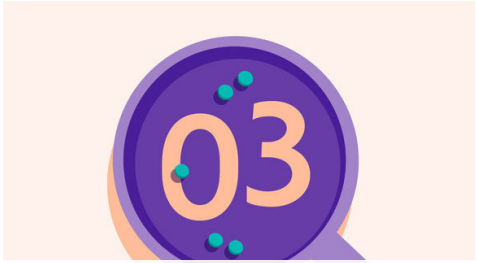
Halve **lettuce** lengthwise, then cut crosswise into 2-inch pieces; discard stem end. Quarter **tomatoes**, then cut into ½-inch pieces. Finely chop **1 teaspoon garlic**.



2. Dress veggies

In a second medium bowl, stir to combine **½ teaspoon taco seasoning, 1½ tablespoons each of oil and vinegar**, and **a pinch of sugar**; season with **salt** and **pepper**.

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **corn** and **chopped garlic**; cook until garlic is lightly browned and fragrant, 1–2 minutes. Add to bowl with **dressing**; toss in **tomatoes** to coat.



3. Cook chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more.

4. Finish & serve

To bowl with **dressed corn and tomatoes**, add **lettuce** and toss to combine.

Serve **taco salad** topped with **chicken, cheese**, and **guacamole**. Enjoy!

5. ...

What were you expecting, more steps?

6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!