



## 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

- 1 lime
- garlic
- 12 oz boneless, skinless chicken breasts
- 6 (8-inch) flour tortillas <sup>1</sup>
- 1/4 oz fresh cilantro
- 1 romaine heart
- 2 oz red radishes
- 2 oz mayonnaise <sup>3,6</sup>
- 1/4 oz chipotle chili powder
- 2 1/2 oz corn

## What you need

- kosher salt & ground pepper
- neutral oil

## Tools

- rimmed baking sheet
- medium skillet

**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

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 950kcal, Fat 59g, Carbs 72g, Proteins 64g



### 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. Finely chop **1 teaspoon garlic**. Pound **chicken** to an even 1/2-inch thickness, if necessary. Season chicken with **a pinch each of 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; finely chop remaining cilantro leaves and stems. Halve **romaine** lengthwise, then thinly slice crosswise; discard stem. Thinly slice **radishes**. In a small bowl, whisk to combine **mayonnaise** and **1/2 teaspoon of chipotle spice** (more or less depending on heat preference). Stir in **1-2 teaspoons water** at a time as needed to thin.



### 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 **1/4 cup water**. Cover and cook until chicken is cooked through, 2-3 minutes. Transfer chicken to **lime-garlic sauce**; turn to coat. Cook corn until water evaporates, about 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, 1/2 teaspoon salt, 1/2 teaspoon of the garlic, and a few grinds of pepper**.



### 6. Assemble salad & serve

In a large bowl, toss to combine **lettuce, radishes, half of the cilantro, 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, a drizzle of chipotle mayo, and whole cilantro leaves**. Serve **remaining mayo** and **any lime wedges** on the side. Enjoy!