

# MARLEY SPOON



## 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 pkg boneless, skinless chicken breasts
- 6 (8-inch) flour tortillas <sup>1,2</sup>
- ¼ oz fresh cilantro
- 1 romaine heart
- 2 oz red radishes
- 2 (1 oz) mayonnaise <sup>3,1</sup>
- ¼ oz chipotle chili powder
- 1 ear of corn

## What you need

- kosher salt & ground pepper
- neutral oil

## Tools

- rimmed baking sheet
- aluminium foil
- medium skillet

## Allergens

Soy (1), Wheat (2), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 950kcal, Fat 60g, Carbs 71g, Protein 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 ½-inch thickness, if desired. 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

Pick **a few whole cilantro leaves**; finely chop remaining leaves and stems. Halve **romaine** lengthwise, then thinly slice crosswise; discard stem. Thinly slice **radishes**. In a small bowl, mix **mayonnaise** with **½ teaspoon chipotle spice** (or more or less depending on desired heat). Add **1-2 teaspoons water** to thin. Using a sharp knife, cut kernels off cob.



### 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 medium skillet over medium-high. Add **chicken**; cook until brown, 2-3 minutes. Flip chicken; add **corn**, **rest of garlic**, and **¼ cup water**. Cover. 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**, **½ teaspoon of the garlic**, **½ teaspoon salt**, 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 **rest of cilantro**. Serve **remaining mayo** and **any lime wedges** on the side. Enjoy!