

# MARLEY SPOON



## 20-Min: Chicken Tacos

with Creamy Lime Slaw, Salsa & Guacamole



ca. 20min



2 Servings

This recipe comes together in no time thanks to flavorful pre-cut cubed chicken thighs. The taco-spiced chicken is sautéed with bell peppers, creating the perfect filling for warm flour tortillas. The tacos are served with citrusy cabbage slaw, guacamole, fresh cilantro, and salsa for the ultimate choose-your-own-adventure meal.



## What we send

- 10 oz pkg cubed chicken thighs
- ¼ oz taco seasoning
- 1 bell pepper
- 1 lime
- ¼ oz fresh cilantro
- 1 oz sour cream <sup>1</sup>
- 14 oz cabbage blend
- 6 (6-inch) flour tortillas <sup>2,3</sup>
- 4 oz salsa
- 2 oz guacamole

## What you need

- neutral oil
- sugar
- kosher salt & ground pepper

## Tools

- medium skillet

### Allergens

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

### Nutrition per serving

Calories 600kcal, Fat 25g, Carbs 54g, Protein 39g



### 1. Marinate chicken

In a medium bowl, combine **chicken**, **all of the taco seasoning**, and **a drizzle of oil**; toss to coat chicken. Set aside to marinate at room temperature until step 4.



### 2. Prep ingredients

Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Into a medium bowl, squeeze **1 tablespoon lime juice**. Cut any remaining lime into wedges and reserve until step 6. Coarsely chop **stems and half of the cilantro leaves**; reserve remaining whole cilantro leaves for serving.



### 3. Make slaw

To bowl with **lime juice**, whisk in **sour cream**, **1 tablespoon water**, and **1 teaspoon sugar**. Add **chopped cilantro** and **4 cups shredded cabbage blend**; toss to combine. Season to taste with **salt** and **pepper**.



### 4. Cook chicken & peppers

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** and **peppers**; cook, stirring occasionally, until peppers are softened and lightly browned, and chicken is cooked through, about 7 minutes.



### 5. Heat tortillas

Stack **tortillas** and wrap in a damp paper towel; microwave until warm and pliable, about 30 seconds. (Alternatively, heat a small skillet over medium-high and cook tortillas, 1 at a time, until warmed and lightly golden, about 30 seconds per side.)



### 6. Finish & serve

Fill **tortillas** with **chicken and peppers**, then top with **some of the slaw**. Garnish with **salsa**, **guacamole**, and **reserved whole cilantro** (tear or pick from stems, if desired). Serve **remaining slaw** on the side and **any lime wedges** for squeezing over top, if desired. Enjoy!