

DINNERLY



Chicken & Cheddar Tostadas with Guac:

No chopping. No slicing. No knife required!



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these chicken tostadas? Personally, we'd choose B. This dish requires absolutely no prepwork—just bake the tortillas, chicken, and cheese. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 (6-inch) corn tortillas
- ½ lb pkg shredded chicken
- ¼ oz taco seasoning
- 2 oz shredded cheddar-jack blend ⁷
- 1 oz sour cream ⁷
- 2 oz guacamole

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 470kcal, Fat 18g, Carbs 40g, Proteins 36g



1. Bake tortillas

Preheat oven to 425°F with a rack in the center.

Spread out **tortillas** on a rimmed baking sheet (it's ok if they overlap). Drizzle both sides with **oil** and sprinkle with **a pinch of salt**. Bake on center oven rack until crisp and lightly browned in spots, 3–4 minutes per side (watch closely as ovens vary). Set aside until step 3.

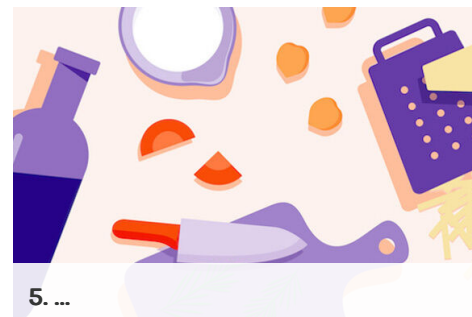


What were you expecting, more steps?

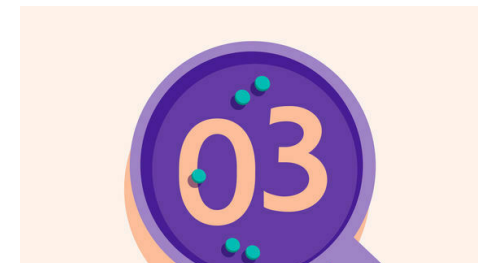


2. Season chicken

In a medium bowl, use 2 forks or your fingers to break **shredded chicken** apart. Stir in **taco seasoning** until combined; season with **salt**.



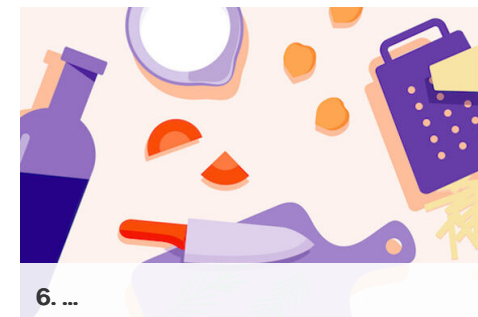
You're not gonna find them here!



3. Finish & serve

Divide **seasoned chicken** between **baked tortillas**, then sprinkle **cheese** over top. Bake on center oven rack until cheese is melted, about 5 minutes. In a small bowl, thin **sour cream** with **1 teaspoon water** at a time until it drizzles from a spoon.

Drizzle **crema** over **chicken and cheese tostadas** and dollop **guacamole** over top. Enjoy!



Kick back, relax, and enjoy your Dinnerly!