



## Grilled Chicken Tacos

with Tomatillo Pico de Gallo & Crema



30-40min



2 Servings

Don't have a grill or grill pan? Preheat broiler with a rack in the top position. Place onions on a rimmed baking sheet; broil until lightly charred and tender, 4-6 minutes. Heat a little oil in a heavy skillet over medium-high; add chicken and cook until golden brown and cooked through, 3-4 minutes per side. Toast the tortillas in a dry skillet until warm, about 1 minute per side.



## What we send

- 1 medium red onion
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz Tam-pico de gallo spice blend
- ½ lb tomatillos
- 2 oz red radishes
- 1 jalapeño chile
- ¼ oz fresh cilantro
- 1 lime
- 6 (6-inch) flour tortillas <sup>1</sup>
- 1 oz sour cream <sup>7</sup>

## What you need

- neutral oil
- kosher salt & ground pepper
- sugar

## Tools

- grill or grill pan

## Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

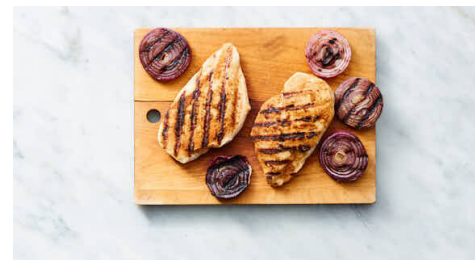
## Nutrition per serving

Calories 480kcal, Fat 11g, Carbs 50g, Protein 48g



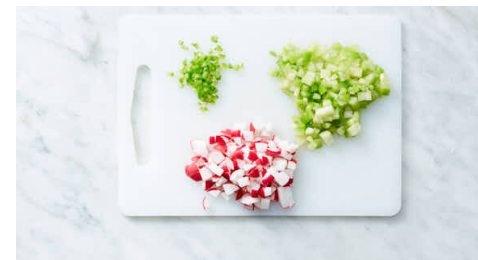
### 1. Prep chicken & onions

Heat a grill or grill pan to high, if using. Cut **onion** crosswise into ½-inch thick rounds; finely chop 2 tablespoons onion and reserve for step 4. Brush onion rings with **oil** and sprinkle with **salt** and **pepper**. Pat **chicken** dry and season all over with **salt** and **all of the Tam-pico de gallo spice blend**.



### 2. Grill chicken & onions

Working in batches if necessary, add **chicken** and **onion rings** to grill or grill pan in a single layer. Cook chicken until charred in spots and cooked through, 2-3 minutes per side. Transfer chicken to a cutting board to rest for 5 minutes. Continue cooking onions, turning occasionally, until charred and tender, 5-6 minutes more. Transfer onions to cutting board with chicken.



### 3. Prep ingredients

Meanwhile, cut **half of the tomatillos** (remove husk first, if necessary) into ¼-inch pieces (save rest for own use). Trim ends from **radishes**, then cut into ¼-inch pieces. Halve **jalapeño**, discard stem and seeds, then finely chop 1 tablespoon (or more, or less depending on heat preference). Coarsely chop **cilantro leaves and stems**.



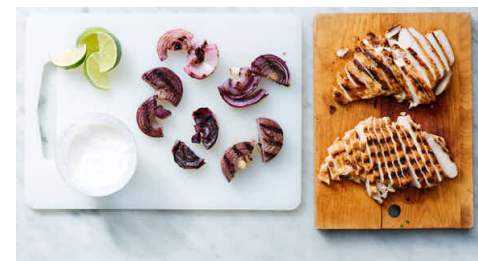
### 4. Make pico de gallo

In a medium bowl, combine **tomatillo**, **radishes**, **reserved chopped onions**, **chopped jalapeños**, **half of the cilantro**, **juice from half of the lime**, and **a pinch each of salt and sugar**; stir to combine. Set pico de gallo aside until step 6. Cut remaining lime into wedges.



### 5. Grill tortillas




Transfer **tortillas** to grill or grill pan, in batches, and cook over medium-high heat until lightly charred on one side, about 1 minute (watch closely). Transfer tortillas to foil or a clean kitchen towel and wrap to keep warm.



### 6. Finish & serve

In a small bowl, stir to combine **sour cream**, **2 teaspoons water**, and **a pinch each of salt and pepper**. Thinly slice **grilled chicken** and halve **grilled onion rings**. Serve chicken and onions in **tortillas**. Top tacos with **pico de gallo**, **crema**, and **remaining cilantro**. Serve **tacos** with **lime wedges** on the side for squeezing over. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marthaandmarleyspoon**