

# DINNERLY



## Chicken & Charred Corn Tacos:

Easy Clean Up!



ca. 20min



2 Servings

If tacos don't scream "easy clean up" then we don't know what does. Chop the veggies, cook the ground chicken, heat the tortillas, and off you go to taco town. We've got you covered!

### WHAT WE SEND

- 1 medium red onion
- 1 romaine heart
- 10 oz pkg ground chicken
- 5 oz corn
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas <sup>1,2</sup>
- 2 (1 oz) sour cream <sup>3</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

### TOOLS

- medium skillet

### COOKING TIP

No microwave? No problem! Heat a medium skillet over medium-high. Cook tortillas until lightly browned, about 30 seconds per side. Wrap in foil or a clean kitchen towel as you go to keep warm.

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 600kcal, Fat 23g, Carbs 57g, Protein 42g



#### 1. Prep onion & lettuce

Finely chop **half of the onion**.

Halve **romaine** lengthwise, then thinly slice 1 half crosswise, discarding stem end (save remaining onion and lettuce for own use).



#### 2. Cook taco filling

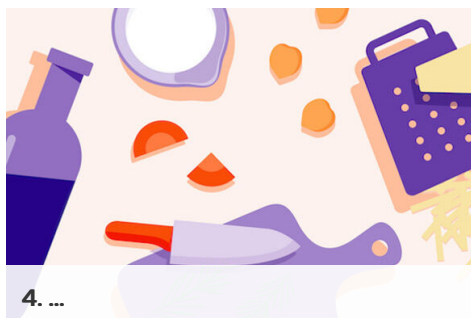
In a medium skillet, heat **1 tablespoon oil** over medium-high. Add **ground chicken** and **half of the chopped onions** in a single layer; cook, undisturbed, until starting to brown, 4–5 minutes. Add **corn** and **taco seasoning**; cook until corn is softened, about 2 minutes. Season to taste with **salt** and **pepper**.



#### 3. Heat tortillas & serve

Stack **tortillas** and wrap in a damp paper towel; microwave until warm and pliable, 1–2 minutes. Spoon **chicken and corn** onto tortillas and top with **shredded lettuce** and **sour cream**.

Serve **chicken and charred corn tacos** with **remaining chopped onions** sprinkled over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!