



20-Min: Chicken Tacos

with Creamy Lime Slaw, Salsa & Guacamole



ca. 20min



2 Servings

This recipe comes together in no time thanks to flavorful chicken breast strips. 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

- ½ lb pkg chicken breast strips
- ¼ oz taco seasoning
- 1 bell pepper
- 1 lime
- ¼ oz fresh cilantro
- 1 oz sour cream ¹
- 14 oz cabbage blend
- 6 (6-inch) flour tortillas ^{2,3}
- 2 (4 oz) salsa
- 2 (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 660kcal, Fat 28g, Carbs 57g, Protein 39g



1. Marinate chicken

Pat **chicken strips** dry, then cut into 1 inch pieces. 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 **peppers**; cook, stirring occasionally, until peppers are softened, about 4 minutes. Add **chicken** to the skillet; cook, stirring, until the chicken is cooked through and peppers are lightly browned, about 3 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!