

DINNERLY



Pollo Asada Tacos with Black Bean Salsa



20-30min



2 Servings

If you're mighty hungry and looking for a meal in a jiffy, then stop searching. These hearty, but not too heavy, tacos are just what you need! We incorporate delicious taco-spiced chicken, black bean salsa, and creamy guacamole to make for a pretty outstanding Taco Tuesday (or any day). We've got you covered!

WHAT WE SEND

- ¼ oz taco seasoning
- 1 medium onion
- 15 oz can black beans
- 6 (6-inch) flour tortillas ^{1,2}
- ½ lb pkg chicken breast strips
- 2 oz guacamole

WHAT YOU NEED

- olive oil
- garlic
- white wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper

TOOLS

- medium skillet
- microwave

ALLERGENS

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

NUTRITION PER SERVING

Calories 750kcal, Fat 39g, Carbs 67g, Protein 42g



1. Prep oil & salsa

Combine **taco seasoning** and **1 tablespoon oil** in a small bowl; set aside.

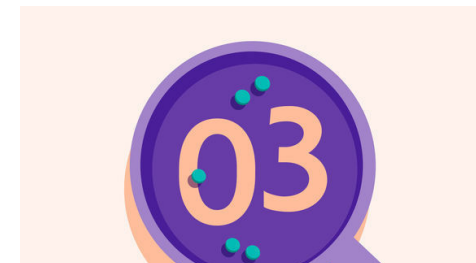
Finely chop ½ **teaspoon garlic** and ⅓ **cup onion** (save rest for own use). Rinse and drain **beans**.

In a medium bowl, whisk together 1½ **tablespoons oil** and **1 tablespoon vinegar**. Add **chopped garlic, onions, and beans**, tossing to combine. Season to taste with **salt and pepper**.



2. Cook chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken**, season with **a pinch of salt**, and cook until browned on the bottom, 2–3 minutes. Flip chicken and brush with **taco-spiced oil**, then add **3 tablespoons water** to skillet. Cook until chicken is cooked through, about 3 minutes. Transfer to a cutting board, then thinly slice crosswise.



3. Warm tortillas & serve

While chicken cooks, wrap **tortillas** in a damp paper towel; microwave in 30-second increments until warmed through (or heat 1 tortilla at a time in a skillet over high until warm and lightly golden, about 30 seconds per side).

Serve **tortillas** topped with **chicken, some of the black bean salsa, and guacamole**. Pass **remaining black bean salsa** at the table. Enjoy!



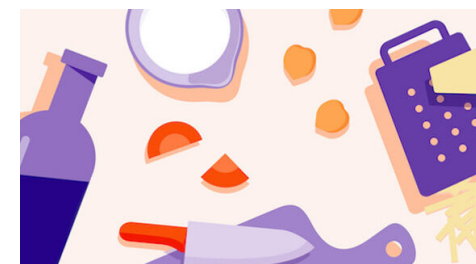
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!