

DINNERLY



Double Chicken Strips Taco Salad

with Guac, Corn & Tomatoes



20-30min



2 Servings

| This version of the recipe is customized with double the chicken.

WHAT WE SEND

- ¼ oz taco seasoning
- 2 (½ lb) pkgs chicken breast strips
- 1 romaine heart
- 2 plum tomatoes
- 2½ oz corn
- 2 oz shredded cheddar-jack blend ⁷
- 2 oz guacamole

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- apple cider vinegar (or vinegar of your choice)
- sugar

TOOLS

- large skillet

ALLERGENS

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

NUTRITION PER SERVING

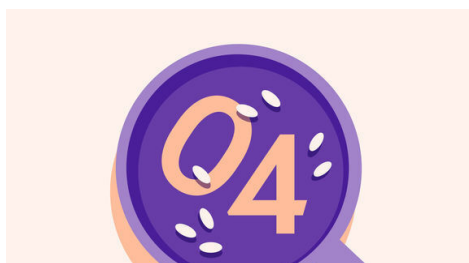
Calories 680kcal, Fat 44g, Carbs 21g, Protein 64g



1. Prep chicken & veggies

In a large bowl, combine **2 teaspoons taco seasoning**, **1 teaspoon oil**, and **a few grinds of pepper**. Add **chicken**, tossing to coat. Set aside to marinate until step 4.

Halve **lettuce** lengthwise, then cut crosswise into 2-inch pieces; discard stem end. Quarter **tomatoes**, then cut into ½-inch pieces. Finely chop **1 teaspoon garlic**.



4. Finish & serve

To bowl with **dressed corn and tomatoes**, add **lettuce** and toss to combine.

Serve **taco salad** topped with **chicken**, **cheese**, and **guacamole**. Enjoy!



2. Dress veggies

In a second medium bowl, stir to combine ½ **teaspoon taco seasoning**, 1½ **tablespoons each of oil and vinegar**, and **a pinch of sugar**; season with **salt** and **pepper**.

Heat **2 teaspoons oil** in a large skillet over medium-high. Add **corn** and **chopped garlic**; cook until garlic is lightly browned and fragrant, 1–2 minutes. Add to bowl with **dressing**; toss in **tomatoes** to coat.



5. ...

What were you expecting, more steps?



3. Cook chicken

Heat **2 tablespoons oil** in same skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!