



Tex-Mex Chicken Tinga Tacos

with Avocado Crema



20-30min



2 Servings

| This version of the recipe is customized with chicken.

What we send

- 1 yellow onion
- ¼ oz fresh cilantro
- 1 romaine heart
- 1 lime
- 2 oz guacamole
- 1 oz sour cream ⁷
- ½ lb pkg chicken breast strips
- ¼ oz chorizo chili spice blend
- 6 oz tomato paste
- 6 (6-inch) corn tortillas

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- large skillet

Cooking tip

Before cutting the lime, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

Allergens

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

Nutrition per serving

Calories 550kcal, Fat 26g, Carbs 54g, Protein 34g



1. Prep ingredients

Thinly slice **1½ cups onion**; finely chop remaining onion and reserve for serving. Pick **cilantro leaves** from **stems**, then finely chop stems; reserve whole leaves for serving. Halve **romaine** lengthwise, then thinly slice crosswise, discarding end. Squeeze **1 tablespoon lime juice** into a small bowl; cut any remaining lime into wedges.



4. Add onions

Add **sliced onions**; cook, stirring, until onions are softened, 3-4 minutes. Stir in **1-2 teaspoons chorizo chili spice blend** (depending on heat preference) and a **pinch of salt**; cook until fragrant, 30 seconds.



2. Make avocado crema

To bowl with **lime juice**, add **guacamole**, **sour cream**, **cilantro stems**, and **2 tablespoons water**, stirring to combine. Season to taste with **salt** and **pepper**.



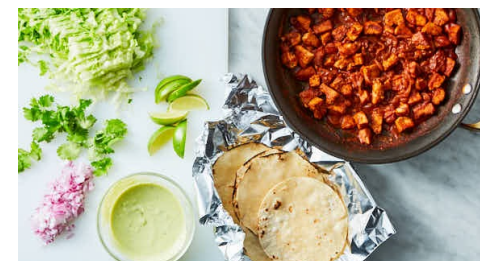
5. Simmer chicken in sauce

Stir **¼ cup tomato paste** into skillet and cook over medium-high heat, stirring occasionally, until **chicken** is evenly coated, about 3 minutes. Add **1½ cups water** and bring to a boil over high, then simmer over medium heat until **onions** are very tender and sauce is nearly evaporated, 6-8 minutes. Season to taste with **salt** and **pepper**.



3. Cook chicken

Pat **chicken** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



6. Warm tortillas & serve

Rub **tortillas** with oil. Toast directly over a gas flame (or broil on top oven rack), turning frequently, until pliable, 5-10 seconds per side. Wrap in foil or a clean kitchen towel to keep warm. Serve **chicken tinga** in **tortillas**. Garnish with **shredded romaine**, **avocado crema**, **chopped onion**, and **reserved cilantro leaves**. Pass **any lime wedges** for squeezing. Enjoy!