

DINNERLY



Charred Corn Tacos & Chicken Breast Strips

with Sour Cream



under 20min



2 Servings

A delicious dinner doesn't have to require 20 different kitchen utensils. And you can, in fact, eat tacos three, maybe four times a week before anyone has the right to judge you. If only every dinner could be this perfect. Oh wait, it can! We've got you covered!

WHAT WE SEND

- 1 yellow onion
- ½ lb pkg chicken breast strips
- ¼ oz taco seasoning
- 5 oz corn
- 6 (6-inch) flour tortillas ^{1,6}
- 1 romaine heart
- 2 oz sour cream ⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- medium nonstick skillet
- microwave

COOKING TIP

If you don't have a microwave for step 3, warm the tortillas in a skillet over high heat, about 30 seconds per side.

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 610kcal, Fat 27g, Carbs 65g, Protein 38g



1. Prep onion & chicken

Halve **onion** lengthwise and thinly slice. Finely chop **3 tablespoons of the sliced onions**; set aside for serving.

Pat chicken dry. Transfer to a medium bowl with **sliced onions, taco seasoning, and 1 tablespoon oil**; season with **salt and pepper**.



2. Cook filling

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **chicken and onions** in a single layer and cook, undisturbed, until outer edges of chicken are browned and crispy, 4–5 minutes.

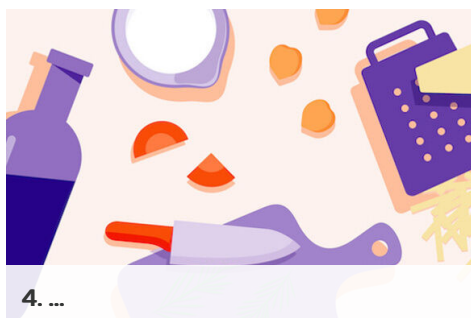
Add **corn**; cook, stirring frequently, until chicken is cooked through and corn and onions are charred in spots, about 2 minutes more. Season to taste with **salt and pepper**.



3. Warm tortillas & serve

Stack **tortillas** and wrap in a damp paper towel; microwave until warm and pliable, about 30 seconds (see cooking tip). Halve **lettuce** lengthwise, then thinly slice crosswise, discarding stem end.

Serve **chicken and charred corn** in **tortillas** topped with **shredded lettuce, sour cream, and chopped onions**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!