

# DINNERLY



## Chicken Taco Salad Bowl with Chipotle Mayo



20-30min



2 Servings

We're all familiar with the almighty taco bowl. We're not talking about just combining taco-y ingredients in a plain old bowl. We're talking about a legit taco bowl. Homemade. By you. From tortillas. The result? Crunchy tortillas in each bite. Not to mention the actual contents of the bowl, which are obviously delicious. Chicken, corn, crisp lettuce, lime juice, and a drizzle of chipotle mayo? ...

## WHAT WE SEND

- garlic
- boneless, skinless, chicken breast
- lime
- corn
- 4 (8-inch) flour tortillas <sup>1</sup>
- 1 romaine heart
- 1 pkt chipotle mayo <sup>3,6</sup>

## WHAT YOU NEED

- kosher salt & ground pepper

## TOOLS

- aluminium foil
- medium skillet
- rimmed baking sheet

## ALLERGENS

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 570kcal, Fat 35g, Carbs 37g, Protein 28g



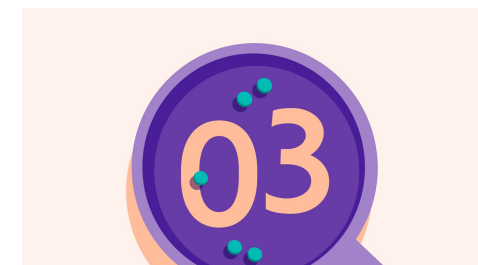
### 1. Marinate chicken

Preheat oven to 425°F with a rack in the upper third. Squeeze **2 teaspoons lime juice**, then cut remaining lime into wedges. Pound **chicken** to an even ½-inch thickness, if necessary. In a large bowl, combine **1 teaspoon of each the lime juice and oil**, **½ teaspoon salt**, and a **few grinds pepper**. Add chicken, turn to coat. Let stand at room temperature.



### 2. Bake taco bowls

Brush **tortillas** with **oil**; season with a **pinch salt and pepper**. Use 2 (14-inch) sheets of aluminum foil to form 2 loose, roughly 3-inch balls. Top each ball with a tortilla, press gently with your hands to form tortilla around ball. Bake on baking sheet until firm and holds shape, 5-6 minutes. Flip tortilla, remove foil, toast until lightly brown, 2 minutes.



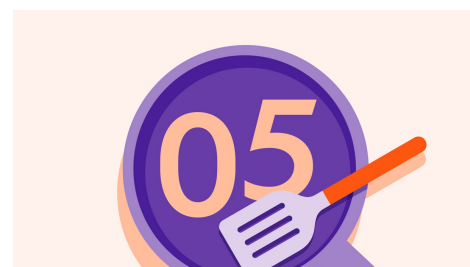
### 3. Prep ingredients

Halve **lettuce** lengthwise, then thinly slice one half crosswise, discarding end (save remaining half for own use). Peel and finely chop **1 large garlic clove**. In a small bowl, whisk **chipotle mayo** with **2 teaspoons water** to make a spoonable sauce.



### 4. Cook chicken & corn

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken**, cook until golden-brown on 1 side, 3-4 minutes. Flip chicken; add **corn, garlic**, and **2 tablespoons water**. Cover, cook until chicken is cooked through, 2-3 minutes. Transfer chicken to a cutting board. Cook corn until water evaporates, stirring, 2-3 minutes. Season with **salt** and **pepper**.



### 5. Dress greens & serve

In a medium bowl, toss **lettuce** with **remaining teaspoon lime juice** and **2 teaspoons oil**. Season to taste with **salt** and **pepper**. Slice **chicken**. Place **some of the salad** in **tortilla bowls**, then top with **chicken, corn**, and **chipotle mayo**. Serve **remaining salad** and **lime wedges** on the side. Enjoy!



### 6. Take it over the top

Load this taco bowl up with any/all of your favorite fixins. Guacamole, salsa, pickled jalapeños, even shredded cheese. Just go ahead and do you!