



Chicken Adobada Tacos

with Fresh Orange Salsa & Crema



20-30min



2 Servings

Adobada is a style of Mexican street taco made with heavily chili-spiced meat. We've found a way to recreate these beloved tacos—in the flash of a hot skillet. We coat pre-sliced chicken with cumin and chili powder, sear the meat in a hot skillet to bring out the smoky flavors. Layer the filling onto warm flour tortillas and go wild with toppings like fresh orange-cilantro salsa, lettuce, and crema to balance the subtle heat.

What we send

- 1 red onion
- 10 oz pkg chicken breast strips
- ¼ oz ground cumin
- ¼ oz chili powder
- 1 orange
- ¼ oz fresh cilantro
- 2 (1 oz) sour cream ⁷
- 1 romaine heart
- 6 (6-inch) flour tortillas ^{1,6}

What you need

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

Tools

- medium skillet
- microplane or grater
- microwave

Cooking tip

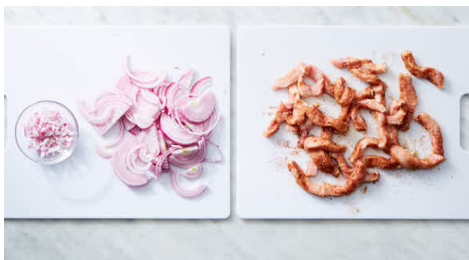
For crispier tortillas, heat a skillet over high. Add 1 tortilla at a time and cook until warm and browned in spots, about 30 seconds per side.

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 680kcal, Fat 23g, Carbs 79g, Protein 47g



1. Prep ingredients

Halve and thinly slice **all of the onion**; finely chop 2 tablespoons.

Pat **pork strips** dry and season all over with **salt, pepper**, and **1 teaspoon each of cumin and chili powder**.



2. Cook onions & chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sliced onions**; cook, stirring occasionally, until starting to soften, 2-3 minutes. Add **chicken**; cook, without stirring, until well browned on one side, about 3 minutes. Stir and continue to cook until chicken is cooked through and onions are browned in spots, 2-3 minutes. Season to taste with **salt and pepper**.



3. Prep orange

Meanwhile, finely grate **1 teaspoon orange zest** into a small bowl. Cut off the top and bottom from **orange**. Lay orange on one of the cut sides. Use a knife to cut off orange peel; remove any white pith. Quarter orange, then cut crosswise into ¼-inch slices. Squeeze any remaining orange juice into a separate small bowl.



4. Make salsa & crema

Pick **cilantro leaves** from stems; discard stems. In a medium bowl, combine cilantro, **chopped onions, orange slices**, and **½ teaspoon vinegar**. Season with **salt and pepper** to taste.

To bowl with **orange zest**, add **all of the sour cream** and **2 teaspoons water**; stir to combine. Season with **salt and pepper**. Halve **lettuce**; thinly slice crosswise, discarding stem.



5. Warm tortillas

Meanwhile, stack **tortillas** and wrap in a damp paper towel; microwave until warm and pliable, about 30 seconds. Wrap tortillas in foil or a clean kitchen towel to keep warm until ready to serve.



6. Finish & serve

Stir **orange juice** and **1 tablespoon water** into **pork and onions**, scraping up any browned bits from the bottom.

Divide **chicken and onions** among **tortillas** and top with **lettuce** and **orange salsa**. Drizzle with **crema**. Enjoy!