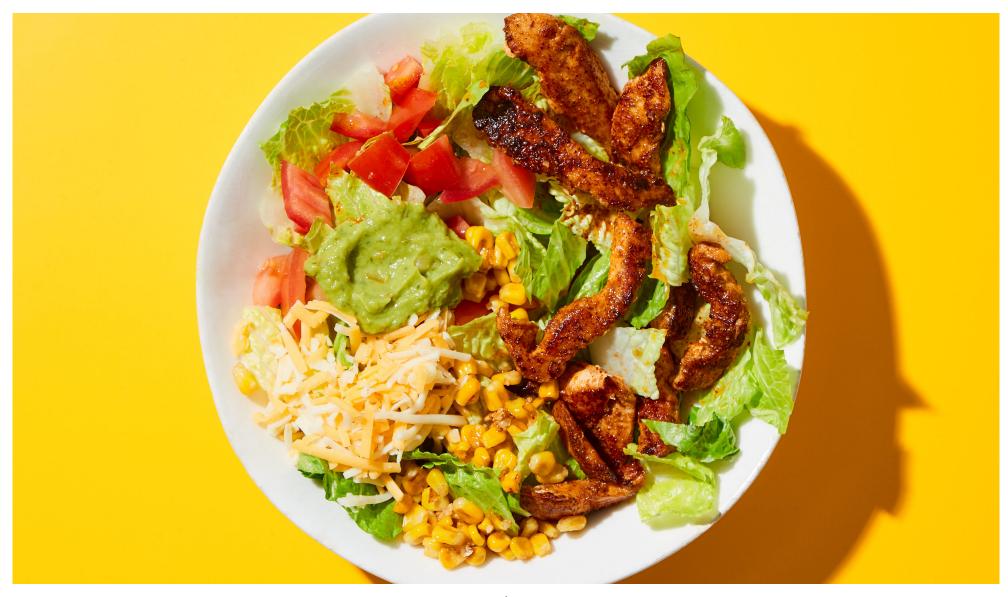
DINNERLY



Taco Salad with Extra Chicken

Guac, Corn & Tomatoes





What's better than a taco salad? Honestly, not much except for perfectly creamy guacamole that you don't have to make yourself. Yep, we said it. All you have to do is cook the chicken, prep the salad, and you've got yourself a deliciously low effort dinner for any night of the week. We've got you covered!

WHAT WE SEND

- · ¼ oz taco seasoning
- 1 romaine heart
- · 2 plum tomatoes
- 2½ oz corn
- 2 oz shredded cheddarjack blend ⁷
- · 2 oz guacamole
- 10 oz pkg chicken breast strips

WHAT YOU NEED

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

TOOLS

medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 40g, Carbs 21g, Protein 44g



1. Prep chicken & veggies

In a medium 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**.



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 medium 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.



3. Cook chicken

Heat 1 tablespoon 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.



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!



5. ...

What were you expecting, more steps?



6. ...

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