

# DINNERLY



## Pulled Chicken Tacos with Corn & Onion Salsa



20-30min



2 Servings

Our go-to "I'm too lazy to cook, but I don't want to put on normal clothes to go out" kind of recipe. We put in all the work by cooking and shredding the chicken, so all you have to do is to throw it together, top it with a quick corn salsa, and stuff your face. Oh, and figure out which show to binge-watch next. We've got you covered!

### WHAT WE SEND

- 1 red onion
- 6 (6-inch) flour tortillas <sup>1,2</sup>
- ½ lb pkg ready to heat shredded chicken
- ¼ oz taco seasoning
- ¼ oz granulated garlic
- 5 oz corn

### WHAT YOU NEED

- olive oil
- apple cider vinegar (or red wine vinegar)
- kosher salt & ground pepper

### TOOLS

- large skillet

### ALLERGENS

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 740kcal, Fat 42g, Carbs 58g, Protein 34g



#### 1. Pickle onions

Halve **onion**, then finely chop. In a medium bowl, stir to combine **½ cup of the onions**, **2 tablespoons each of oil and vinegar**, and **½ teaspoon granulated garlic**; season with **salt and pepper**. Set aside until step 5.



#### 2. Prep tortillas & chicken

Heat a large skillet over high. Place **1 tortilla** at a time in skillet; cook until charred in spots, 30 seconds per side. Wrap in a towel or aluminum foil as you go to keep warm until ready to serve.

Transfer **chicken** to a medium bowl and break into bite-sized pieces. Add **taco seasoning**, **½ cup water**, **1 tablespoon vinegar**, **¼ teaspoon salt**, and **a few grinds of pepper**; stir to coat.



#### 3. Cook corn & aromatics

Heat **1 tablespoon oil** in same skillet. Add **corn** and cook until lightly browned and tender, about 2 minutes. Transfer to a small bowl; set aside until step 5.

Heat **1 tablespoon oil** in same skillet. Add **remaining onions** and **¼ teaspoon granulated garlic**; cook until softened and fragrant, about 1 minute. Add to bowl with **chicken** and stir to combine.



#### 4. Brown chicken

Heat **1 tablespoon oil** in same skillet over high. Add **chicken mixture** to skillet and spread into a thin layer; cook, undisturbed, until browned and crispy in spots, 2–3 minutes.



#### 5. Finish salsa & serve

Stir **corn** into **pickled onions**. Divide **chicken filling** among **tortillas**.

Serve **pulled chicken taco** topped with **corn and onion salsa**. Enjoy!



#### 6. Did you know?

As we made the switch to becoming a paperless company at our US and Australian sites, 2.6 million sheets of paper waste was avoided in 2020. As we implement this in all our sites, it will allow us to save more than 6 million sheets of paper per year globally.