

DINNERLY



Shredded Chicken Tacos with Pickled Onions & Sour Cream



20-30min



2 Servings

We've seen the future, and these pulled chicken tacos are your new favorite dinner. They bring BIG flavors with our taco spice blend, charred tortillas, tangy taco sauce, and cool sour cream. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 4 oz red enchilada sauce
- ¼ oz taco seasoning
- ½ lb pkg ready to heat shredded chicken
- 2 (1 oz) sour cream ¹
- ¼ oz granulated garlic
- 6 (6-inch) flour tortillas ^{2,3}

WHAT YOU NEED

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

TOOLS

- medium ovenproof skillet

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 560kcal, Fat 23g, Carbs 54g, Protein 34g

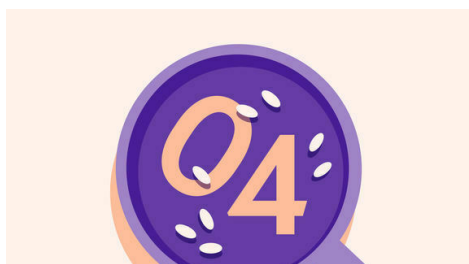


1. Pickle onions

Preheat broiler with a rack in the top position.

Finely chop **onion**.

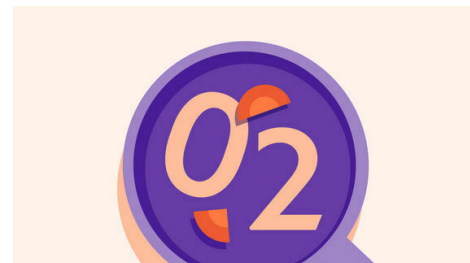
In a small bowl, stir together **1½ teaspoons each of water and vinegar** and **½ teaspoon each of sugar and salt**. Add **¼ cup of the chopped onions**, tossing to coat. Set aside to pickle, stirring occasionally, until step 5. Reserve remaining onions for step 4.



4. Broil onion & chicken

Combine **remaining chopped onions** and **1 tablespoon oil** in a medium ovenproof skillet, stirring to coat. Broil on top oven rack until onions are tender and lightly browned in spots, 4–5 minutes (watch closely).

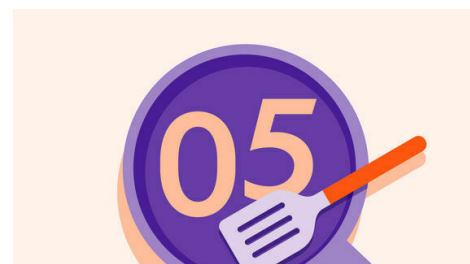
Remove from oven, then top onions with **chicken mixture**. Broil until chicken is crispy and browned in spots, 5–6 minutes (watch closely).



2. Prep chicken & crema

In a medium bowl, stir to combine **enchilada sauce, taco seasoning**, and **¼ cup water**. Add **chicken**, using 2 forks or your fingers to break into bite-sized pieces; stir to coat.

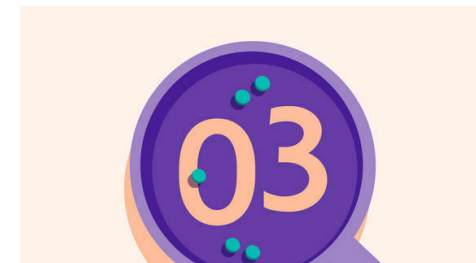
In a second medium bowl, stir together **all of the sour cream, a pinch of granulated garlic, 1 tablespoon water**, and **2 teaspoons oil**. Season to taste.



5. Finish & serve

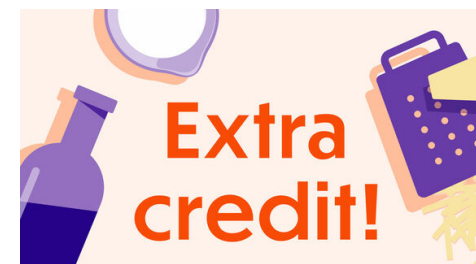
Stir to combine **chicken** and **onions** in skillet.

Serve **shredded chicken and onions** in **tortillas**. Drizzle **crema** over top and garnish with **pickled onions**. Enjoy!



3. Char tortillas

Toast **tortillas** over a gas flame, turning once or twice, until lightly charred in spots, about 10 seconds per side. Wrap in a clean kitchen towel or foil as you go to keep warm. (Or broil tortillas directly on top oven rack, turning once or twice. Watch closely as broilers vary.)



6. Take it to the next level

Load these tacos up with any and all of your favorite fixings like guacamole, hot sauce, or salsa!