

DINNERLY



Chicken Tostadas with Tomato Salsa & Crema



ca. 20min



2 Servings

We love eating without utensils. And the best thing about tostadas? The tortillas get so crispy that they basically become mini shovels so you can inhale each delicious bite. The ground chicken is mixed with a taco seasoning blend, then piled high with tomato salsa, crema, and scallion greens. We've got you covered!

WHAT WE SEND

- 2 scallions
- 2 plum tomatoes
- 2 (1 oz) sour cream ⁷
- 6 (6-inch) corn tortillas
- ¼ oz taco seasoning
- 10 oz pkg ground chicken

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- garlic

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 510kcal, Fat 19g, Carbs 46g, Protein 39g



1. Prep garlic & scallions

Preheat oven to 425°F with a rack in the center.

Finely chop 1 **teaspoon** garlic.

Trim ends from **scallions**, then thinly slice, keeping dark greens separate.



2. Make salsa & crema

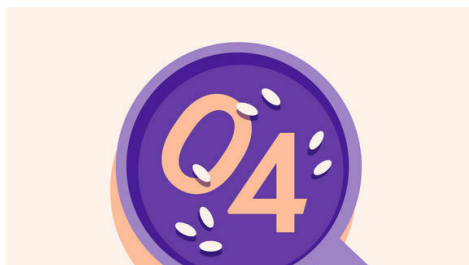
Chop **tomatoes** into ¼-inch pieces. In a small bowl, toss to combine with ¼ of the **chopped garlic** and 1 **teaspoon** oil. Season to taste with **salt** and **pepper**.

In a second small bowl, thin **all of the sour cream** by stirring in 1 **teaspoon** water at a time until it drizzles from a spoon; season to taste with **salt** and **pepper**. Set **salsa** and **crema** aside for step 5.



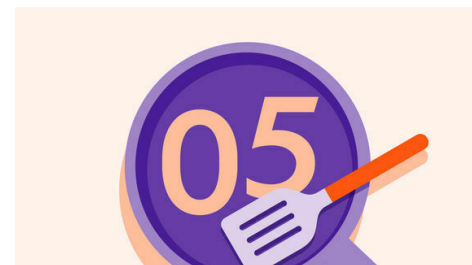
3. Bake tortillas

Lightly brush both sides of **tortillas** with **oil**. Transfer to a rimmed baking sheet and arrange in an even layer (it's okay if they overlap slightly). Bake on center oven rack until golden and crisp, flipping halfway through cooking time, 9–12 minutes (watch closely as ovens vary).



4. Cook chicken

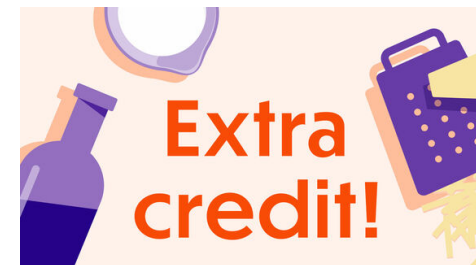
Heat 2 **teaspoons** oil in a medium skillet over medium-high. Add **chicken** and season with **salt**. Cook, breaking into smaller pieces, until no longer pink, 3–4 minutes. Add **scallion whites** and **light greens**, **remaining garlic**, and 2¼ **teaspoons** taco seasoning; cook until fragrant, 1 minute. Add ¼ **cup** water; cook until almost evaporated and chicken is cooked through, 1–2 minutes.



5. Assemble tostadas & serve

Season **chicken** to taste with **salt** and **pepper**. Divide among **crispy tortillas**, then top with **salsa**.

Serve **chicken tostadas** with **crema** drizzled over top and sprinkled with **scallion dark greens**. Enjoy!



6. Spice it up!

Add fresh or pickled jalapeño slices into the beef in step 4 for a spiced up take on tostadas.