

DINNERLY



Mexican Pulled Chicken Tacos with 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 barbecue sauce, and cool sour cream. We've got you covered!

WHAT WE SEND

- 1 red onion
- 2 oz barbecue sauce
- ¼ oz taco seasoning
- ½ lb pkg ready to heat chicken
- 2 (1 oz) sour cream ⁷
- 6 (6-inch) flour tortillas ^{1,6}

WHAT YOU NEED

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

TOOLS

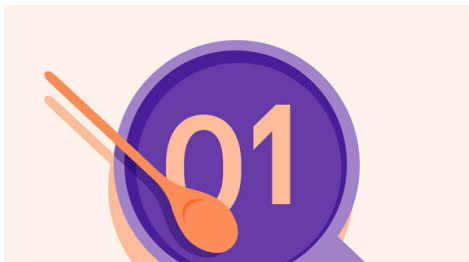
- medium ovenproof skillet

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

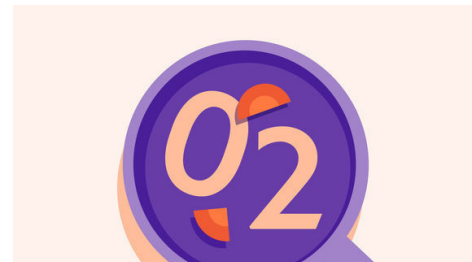
Calories 650kcal, Fat 22g, Carbs 77g, Protein 39g



1. Prep veggies & chicken

Preheat broiler with rack in top position. Halve and finely chop **onion**. Finely chop ½ **teaspoon garlic**.

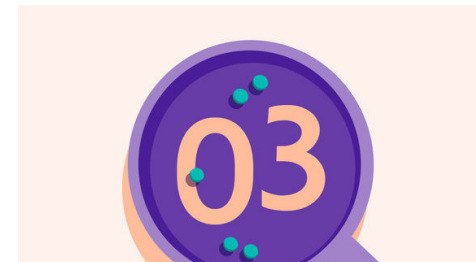
In a medium bowl, combine **barbecue sauce**, **1–2 teaspoons taco seasoning** (depending on heat preference), and ¼ **cup water**. Use 2 forks or your fingers to break **chicken** into bite-sized pieces directly into bowl. Stir to coat.



2. Prep sour cream & onions

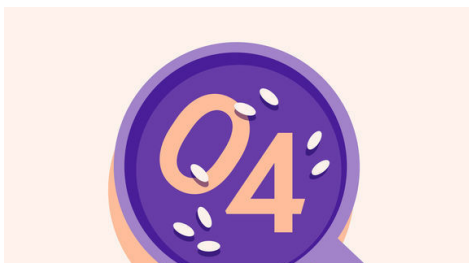
In a separate medium bowl, stir together **all of the sour cream**, **chopped garlic**, **1 tablespoon water**, and **2 teaspoons oil**. Season to taste with **salt** and **pepper**.

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



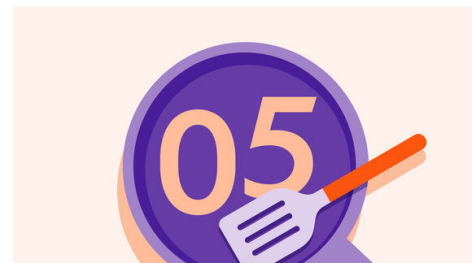
3. Char tortillas

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



4. Broil chicken & onions

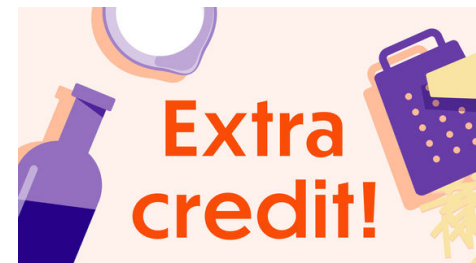
Stir to combine **remaining onions** and **1 tablespoon oil** in a medium ovenproof skillet. Broil on top oven rack until tender and lightly browned in spots, 4–5 minutes (watch closely). Remove from oven, then top onions with **chicken and BBQ sauce**. Broil on top oven rack until chicken is browned in spots, 5–6 minutes (watch closely).



5. Assemble tacos & serve

Stir to combine **broiled BBQ chicken and onions** in skillet. Divide among **tortillas**.

Serve **chicken tacos** drizzled with **sour cream** and sprinkled with **pickled onions**. Enjoy!



6. Take it to the next level

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