

DINNERLY



Cheesy Chicken Gordita with Shredded Lettuce & Garlic Sour Cream



20-30min



2 Servings

Imagine holding all these delicious ingredients in the palms of your hands: taco-spiced chicken, melty cheddar-jack cheese, crisp lettuce, and a cooling, garlicky sour cream. Too good to be true? That's what's so great about this Mexican staple, the gordita—you CAN have it all. We've got you covered!

WHAT WE SEND

- 2 (1 oz) sour cream ⁷
- 2 Mediterranean pitas ^{1,6,11}
- 10 oz pkg ground chicken
- ¼ oz taco seasoning
- 2 oz shredded cheddar-jack blend ⁷
- 1 romaine heart

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil

TOOLS

- microplane or grater
- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 660kcal, Fat 31g, Carbs 48g,
Protein 50g

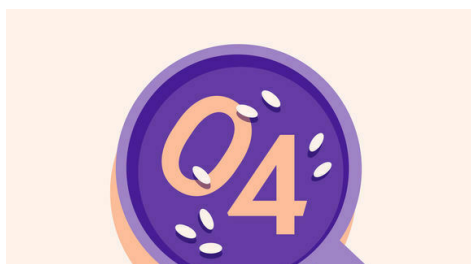


1. Prep lettuce & sour cream

Preheat broiler with a rack in the top position.

Halve **lettuce** lengthwise; cut one half crosswise into ¼-inch ribbons, discarding stem (save other half for own use).

Into a small bowl, finely grate ½ **teaspoon garlic**. Stir in **all of the sour cream** and ¼ **teaspoon salt**. Add 1 **tablespoon water** at a time, as needed, until it drizzles from a spoon; set aside until ready to serve.



4. Assemble & broil

Divide **chicken** between untoasted sides of **pitas**, then top with **cheese**.

Broil on top oven rack until edges of pitas are lightly toasted and cheese is melted, about 1 minute (watch closely).



2. Toast pitas

Transfer **pitas** to a rimmed baking sheet. Lightly brush all over with **water**, then brush again with **oil**. Broil on top oven rack until lightly browned on top, 1–2 minutes (watch closely as broilers vary). Flip pitas and remove from oven. Set aside until step 4; keep broiler on.



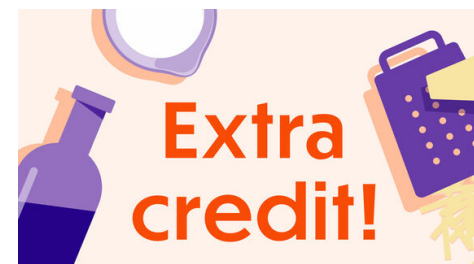
5. Serve

Serve **cheesy chicken gorditas** with **sliced lettuce** and a drizzle of **garlic sour cream** over top. Enjoy!



3. Cook chicken

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **ground chicken** and cook, breaking up into smaller pieces, until browned and cooked through, 3–4 minutes. Add **taco seasoning**; cook, stirring, until fragrant, about 1 minute. Season to taste with **salt** and **pepper**.



6. Make a fresh salsa!

If you're looking to add more toppings, whip up a fresh homemade corn salsa. In a medium bowl, stir to combine blistered cooked corn, chopped tomatoes, chopped red onion, salt, pepper, and lime juice.