

MARLEY SPOON



Fried Chicken Cutlet Tacos

with Chipotle Crema & Pickled Onions



20-30min



2 Servings

This Taco Tuesday comes together in about 30 minutes thanks to our ready-to-heat breaded cutlets. We serve the crispy cutlets in corn tortillas with chipotle crema, pickled onions, tomatoes, and shredded lettuce for a cooling crunch.

What we send

- 1 red onion
- 1 romaine heart
- 1 plum tomato
- ½ oz honey
- 2 (1 oz) sour cream ⁷
- ¼ oz chipotle chili powder
- ½ lb pkg ready to heat chicken cutlets ^{1,3}
- 6 (6-inch) corn tortillas

What you need

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

Tools

- microwave
- medium nonstick skillet

Cooking tip

Try this chef-level tortilla toasting technique! Dip each tortilla in water, then toast, one at a time, in a hot skillet. This allows the tortillas to char on the outside while keeping them soft.

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 38g, Carbs 84g, Protein 26g



1. Pickle onions

Halve and thinly slice **half of the onion** (save rest for own use).

In a medium bowl, combine **sliced onions, 2 tablespoons vinegar, 1 tablespoon sugar, and ½ teaspoon salt**. Microwave until onions are crisp-tender, 1-2 minutes. Cover and refrigerate until ready to serve.



4. Fry chicken cutlets

Heat **¼-inch oil** in a medium nonstick skillet over medium-high until shimmering. Add **chicken cutlets** and fry until golden brown, crispy, and warmed through, 2-4 minutes per side (reduce heat if browning too quickly). Transfer to a paper towel-lined plate and season lightly with **salt** and **pepper**.



2. Prep lettuce & tomato

Halve **lettuce** lengthwise, then thinly slice crosswise; discard stem end.

Cut **tomato** into ¼-inch pieces.



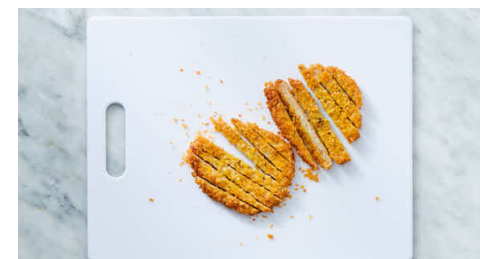
5. Warm tortillas

Meanwhile, wrap **tortillas** in a damp paper towel, then microwave until warm and pliable, 1-2 minutes.



3. Make chipotle crema

In a small bowl, stir to combine **honey, all of the sour cream, 1 teaspoon each of vinegar and water, ½ teaspoon salt, and ¼-½ teaspoon chipotle chili powder** (depending on heat preference).



6. Finish & serve

Thinly slice **chicken** lengthwise.

Serve **tortillas** with **chicken, lettuce, tomatoes, pickled onions, and chipotle crema**. Enjoy!