

# DINNERLY



## Chicken Chaat Masala Tacos with Cucumber Salad & Mint Raita



20-30min



2 Servings

What can't Dinnerly turn into a taco? The limit does not exist for us. Chaat is a popular type of Indian street food that encompasses a wide variety of savory snacks. Here we're marinating chicken strips in chaat masala, a delightfully tangy spice blend, before piling them onto tortillas with a crunchy cucumber salad and creamy mint raita. We've got you covered!

## WHAT WE SEND

- 1 shallot
- 1 cucumber
- ¼ oz chaat masala spice
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- ¼ oz fresh mint
- 2 (1 oz) sour cream <sup>7</sup>
- ½ lb pkg chicken breast strips

## WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- butter (optional) <sup>7</sup>
- neutral oil
- distilled white vinegar (or apple cider vinegar)

## TOOLS

- medium 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 710kcal, Fat 37g, Carbs 69g, Protein 38g



### 1. Prep ingredients

Thinly slice **shallot**; finely chop 1 teaspoon. Peel **cucumber**, if desired, then halve lengthwise and scoop out seeds; thinly slice into half moons.

In a medium bowl, combine **cucumbers, sliced shallots**, and ¼ **teaspoon each of salt and sugar**; toss to combine.

In a second medium bowl, combine **half of the chaat masala** and 1 **tablespoon oil**.



### 2. Warm tortillas

Heat 1 **tablespoon butter or oil** in a medium skillet over medium-high. Add 1 **tortilla** and cook until warm and lightly golden, about 30 seconds per side. Transfer to a plate. Repeat with remaining tortillas, adding another 1 **tablespoon butter or oil** halfway through. Wrap in foil or a clean kitchen towel as you go to keep warm.

Reserve skillet for step 4.



### 3. Make mint raita

Pick **mint leaves** from stems and coarsely chop half; discard stems.

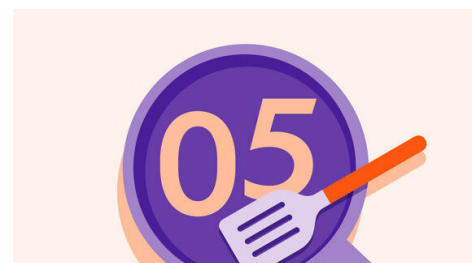
In a small bowl, combine **all of the sour cream, chopped shallots, chopped mint, 1 teaspoon vinegar**, and a **pinch of sugar**. Thin with 1 **teaspoon water** at a time until thick but pourable. Season to taste with **salt and pepper**.



### 4. Cook chicken

Pat **chicken** dry; season all over with **salt and pepper**.

Heat 1 **tablespoon oil** in reserved skillet over medium-high. Add **chicken** in a single layer. Cook, undisturbed, until golden brown on the bottom, about 3 minutes. Flip and cook until cooked through, about 2 minutes more. Transfer to bowl with **chaat marinade**; toss to coat.



### 5. Serve

Serve **chaat chicken** in **tortillas** topped with **cucumber salad, mint raita** and **whole mint leaves**, tearing if large. Sprinkle with **some of the remaining chaat masala**. Enjoy!



### 6. Check us out!

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