

# MARLEY SPOON



## Al Pastor Chicken Tacos

with Pineapple & Cilantro



25min



2 Servings

When juicy sweet pineapples collide with succulent chicken strips, the beloved chicken version of the al pastor taco is born. Bright, tropical flavors balance the tender chicken, which we season with chiles and herbs before cooking in tangy red enchilada sauce. Fresh cilantro, onions, and lettuce provide a crisp garnish to the saucy filling that we serve in warm corn tortillas with a squeeze of lime.



## What we send

- 6 (6-inch) corn tortillas
- 1 yellow onion
- ¼ oz fresh cilantro
- 1 romaine heart
- 4 oz pineapple cup
- 10 oz pkg chicken breast strips
- ¼ oz Tex-Mex spice blend
- 4 oz red enchilada sauce
- 1 lime

## What you need

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

## Tools

- medium nonstick skillet

## Cooking tip

Before cutting the lime, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 500kcal, Fat 12g, Carbs 62g, Protein 40g



### 1. Warm tortillas

Heat a medium nonstick skillet over high. Add **1 tortilla** at a time and toast until warm and lightly golden, about 30 seconds per side. Wrap in a clean kitchen towel as you go to keep warm (or wrap tortillas in foil and place in a 350°F oven to warm through, 10-15 minutes.)



### 2. Prep ingredients

Halve and thinly slice **all of the onion**; finely chop **3 tablespoons**. Pick **cilantro leaves** from **stems**; thinly slice stems. Halve **lettuce** lengthwise; thinly slice one half crosswise (save rest for own use). Drain and reserve **pineapple juice**. Pat **chicken strips** dry, and season all over with **salt** and **pepper**.



### 3. Cook chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **sliced onions** and cook, stirring occasionally, until starting to soften, about 4 minutes. Add **chicken**; cook, stirring occasionally, until well browned, 5-7 minutes. Add **Tex-Mex spice** and **½ of the pineapple bits**; cook, stirring, 1 minute more. Season to taste with **salt** and **pepper**. Transfer to a plate.



### 4. Cook sauce

In same skillet over medium-low heat, combine **red enchilada sauce**, **cilantro stems**, and **reserved pineapple juice**. Cook, stirring, until **sauce** is reduced by half and slightly thickened, 2-3 minutes. Stir in **½ teaspoon vinegar**.

Remove skillet from heat and stir in **chicken mixture**.



### 5. Assemble

Cut **lime** into wedges.

Divide **chicken and pineapple** among **tortillas**.

Top with **lettuce**, **remaining pineapple**, and **chopped onions**. Garnish with **cilantro leaves**. Serve with **lime wedges** for squeezing over top.



### 6. Serve

Enjoy!