

DINNERLY



Crispy Fried Chicken Tacos

with Corn Tortillas & Ready to Heat Cutlet



25min



2 Servings

Fried chicken tacos without the frying? Our ready-to-heat crispy chicken cutlets already did the hardest part for you. They pair just right with a sweet and spicy chipotle-honey crema. Not to mention the crispy fried onion slices on top and the refreshing cabbage slaw alongside. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 14 oz cabbage blend
- ½ oz honey
- 2 (1 oz) sour cream¹
- ¼ oz chipotle chili powder
- ½ lb pkg ready to heat chicken cutlets^{2,3}
- 6 (6-inch) corn tortillas

WHAT YOU NEED

- distilled white vinegar (or vinegar of your choice)
- sugar
- kosher salt & ground pepper
- neutral oil

TOOLS

- microwave
- medium nonstick skillet

ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

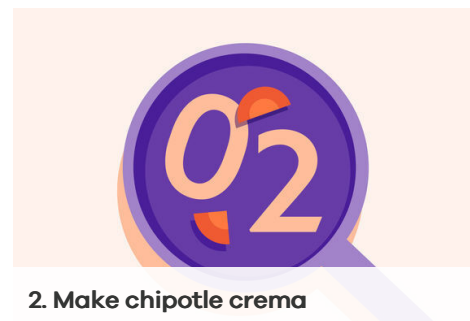
Calories 830kcal, Fat 45g, Carbs 86g, Protein 25g



1. Make slaw

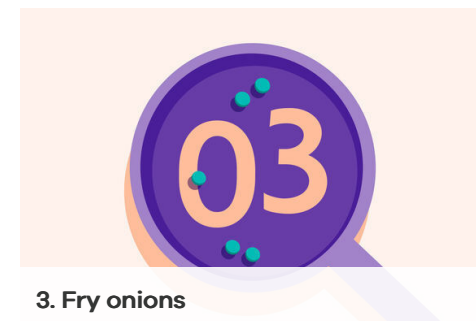
Halve and thinly slice **onion**. In a medium microwave-safe bowl, combine **half the onions, 2 tablespoons each of water and vinegar, 1 tablespoon sugar, and ½ teaspoon salt**. Microwave until onions are crisp-tender, 1–2 minutes.

Using hands, massage **half of the cabbage blend** (save rest for own use) until slightly softened. Add to **pickled onions**; toss to combine.



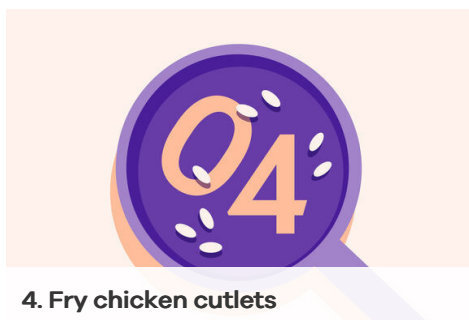
2. Make chipotle crema

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



3. Fry onions

Heat **¼ inch oil** in a medium nonstick skillet over medium-high until shimmering. Add **remaining onions** and cook, stirring often, until golden brown and crisp, about 3 minutes. Using a slotted spoon, transfer to a paper towel-lined plate; season with **salt and pepper**.



4. Fry chicken cutlets

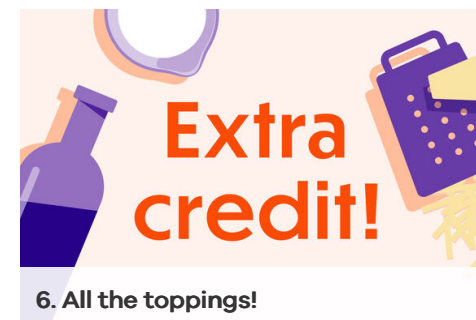
Add **chicken cutlets** to same skillet; fry over medium-high heat until golden brown, crispy, and warmed through, 2–4 minutes per side (reduce heat if browning too quickly). Transfer to paper towel-lined plate and lightly season with **salt and pepper**.



5. CORN TORTILLA VARIATION

Meanwhile, wrap **tortillas** in a damp paper towel; microwave until warm and pliable, 1–2 minutes. Thinly slice **chicken cutlets** lengthwise.

Serve **tortillas** with **cabbage slaw, chicken, fried onions, and chipotle crema**. Enjoy!



6. All the toppings!

Add cilantro, lime, guac, pickled jalapeños, or whatever you can think of!