

MARLEY SPOON



Cheesy Chicken & Broccoli Tacos

with Corn Tortillas & Salsa Verde Crema



20-30min



2 Servings

We're flipping the script on taco night with an out-of-the-box flavor bomb. Coming together in one skillet, we combine pre-sliced chicken strips with tender broccoli florets and onions. It all simmers together in a tangy green enchilada salsa with a blanket of melted cheese on top. We pile the filling onto warm corn tortillas and top the tacos with crisp onions and crema. It's sure to be a hit at the kitchen table!

What we send

- ½ lb broccoli
- 1 red onion
- 10 oz pkg chicken breast strips
- 1 oz sour cream ¹
- 4 oz green enchilada sauce ²
- ¼ oz fresh cilantro
- 1 lime
- 2 (2 oz) shredded cheddar-jack blend ¹
- 6 (6-inch) corn tortillas

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- medium heavy skillet (preferably cast-iron)
- microwave

Cooking tip

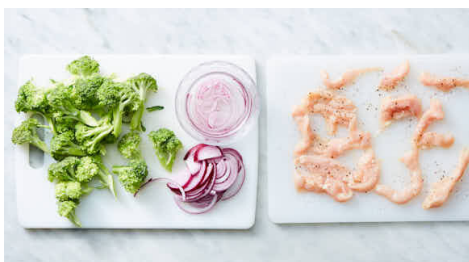
No microwave? Heat a small skillet over medium-high. Cook tortillas, 1 at a time, until warmed and lightly golden, about 30 seconds per side.

Allergens

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

Nutrition per serving

Calories 770kcal, Fat 37g, Carbs 59g, Protein 55g



1. Prep ingredients

Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. Halve and thinly slice **half of the onion** (save rest for own use). Pat **chicken** dry and season all over with **salt** and **pepper**. Transfer ⅓ of the sliced onions (save remaining sliced onions for step 2) to a small bowl and add enough water to cover; set onions aside to soak until step 6.



4. Finish chicken

Add **remaining enchilada sauce** to skillet with **broccoli and chicken**; cook, stirring constantly, until sauce is almost completely reduced. Top skillet with **shredded cheddar-jack cheese**; cover and cook, undisturbed, until cheese is melted and crispy where it touches the skillet, about 1 minute.



2. Cook broccoli & chicken

Heat **1½ tablespoons oil** in a medium heavy skillet (preferably cast-iron) over high. Add **broccoli** in a single layer; cook, undisturbed, until undersides are very browned, 4–5 minutes. Add **chicken** and **remaining sliced onions**; cook, stirring occasionally, until chicken is browned and cooked through, and onions are softened, about 4 minutes.



3. Make crema, prep toppings

While **broccoli and chicken** cooks, in a small bowl, combine **sour cream**, **half of the enchilada sauce**, and a **pinch of sugar**; season crema to taste with **salt** and **pepper**.

Pick **cilantro leaves** from stems; discard stems, keeping leaves whole. Cut **lime** into wedges.



5. Warm tortillas

Meanwhile, stack **tortillas** and wrap in a damp paper towel; microwave until warm and pliable, about 30 seconds. Wrap tortillas in foil or a clean kitchen towel to keep warm until ready to serve.



6. Finish & serve

Drain **sliced onions** from water; discard water. Spoon **cheesy broccoli and chicken** onto **tortillas** and top with **crema** and **sliced onions**. Garnish **tacos** with **whole cilantro leaves**, and serve with **lime wedges** on the side for squeezing over top. Enjoy!