

DINNERLY



No Chop! Chicken & Corn Tostadas with Pickled Jalapeños



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these chicken and corn tostadas?

Personally, we'd choose B. This dish requires absolutely no prepwork—just bake the tortillas, cook the chicken and corn, and assemble. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 (6-inch) corn tortillas
- ½ lb pkg chicken breast strips
- 5 oz corn
- ¼ oz taco seasoning
- 2 (2 oz) guacamole
- 2 oz pickled jalapeños

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar)
- butter ¹

TOOLS

- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 590kcal, Fat 29g, Carbs 60g, Protein 34g



1. CHICKEN VARIATION

Preheat oven to 450°F with a rack in the center.

Brush **tortillas** generously with **oil** and season each side with **salt**. Arrange in a single layer on a rimmed baking sheet.

Pat **chicken strips** dry.



2. Bake tortillas

Bake **tortillas** on center oven rack until lightly browned, 3–5 minutes. Flip and press out any air pockets with a spatula. Continue baking until crisp and browned, 3–5 minutes (watch closely as ovens vary).



3. Cook chicken

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken** and cook, without stirring, until well browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



4. Finish & serve

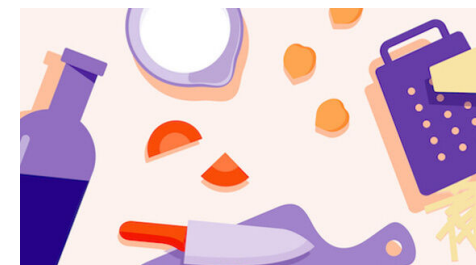
To skillet with **chicken**, add **corn** and **taco seasoning**; cook, stirring occasionally, until corn is lightly browned, 1–2 minutes. Off heat, stir in **1 teaspoon vinegar** and **1 tablespoon butter** until combined. Season to taste with **salt** and **pepper**.

Divide **guacamole** among **tortillas** and top with **chicken**, **corn**, and **pickled jalapeños**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!