



Chipotle Chicken Bowl

with Homemade Taco Shell



30-40min



2 Servings

It's hard to improve upon a taco bowl—unless you're making the crispy taco bowl at home, which is exactly what we do here! The crunchy flour tortilla holds a refreshing salad comprised of lettuce, radishes, and fresh cilantro. Sweet corn and golden-brown chicken breasts are added on top, along with a drizzle of smoky chipotle mayo as the finishing touch.

What we send

- 1 romaine heart
- 12 oz pkg boneless, skinless chicken breasts
- 1 lime
- 2½ oz corn
- ¼ oz fresh cilantro
- 2 oz mayonnaise ^{1,2}
- ¼ oz chipotle chili powder
- 1 bag radishes
- garlic
- 2 (10-inch) flour tortillas ^{2,3}

What you need

- kosher salt & ground pepper

Tools

- aluminium foil
- meat mallet (or heavy skillet)
- medium skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 790kcal, Fat 48g, Carbs 53g, Protein 43g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Squeeze **1 tablespoon lime juice**, then cut any remaining lime into wedges. Peel and finely chop **1 teaspoon garlic**. Pound **chicken** to an even ½-inch thickness, if necessary. Season chicken with **a pinch each salt and pepper**. Generously brush **tortillas** with **oil**, then season on both sides with **salt and pepper**.



4. Prep salad

Reserve **a few whole cilantro leaves** for serving, then finely chop remaining cilantro leaves and stems together. Halve **romaine** lengthwise, then thinly slice crosswise, discarding stem. Thinly slice **radishes**. In a small bowl, whisk **all of the chipotle mayo** with **1-2 teaspoons water** to make a spoonable sauce.



2. Bake taco bowls

Use 2 (14-inch) sheets of aluminum foil. Form each sheet into a loose 4-inch ball. Place foil balls on a rimmed baking sheet and top with **tortillas**, pressing edges down around the foil balls. Bake until lightly browned and just crisp, about 5 minutes. Carefully flip tortilla bowls; discard foil. Return to oven until lightly browned in spots, about 1 minute.



5. Cook chicken & corn

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken**; cook until golden-brown, 2-3 minutes. Flip chicken; add **corn, remaining garlic**, and **¼ cup water**. Cover and cook until chicken is cooked through, 2-3 minutes. Transfer chicken to **lime-garlic sauce**, turning to coat. Cook corn until water evaporates, 2 minutes. Season with **salt and pepper**.



3. Make lime-garlic sauce

In a large bowl, combine **1 teaspoon of the lime juice**, **1 teaspoon oil**, **½ teaspoon salt**, **½ teaspoon of the garlic**, and **a few grinds pepper**.



6. Assemble salad & serve

In a large bowl, toss **lettuce, radishes**, and **half of the cilantro** with **remaining lime juice** and **2 tablespoons oil**. Season to taste with **salt and pepper**. Serve **salad** in **tortilla bowls**. Top with **chicken, lime-garlic sauce, corn**, and **a drizzle of chipotle mayo**. Garnish with **whole cilantro leaves**. Serve **remaining mayo** and **any lime wedges**...