



Chicken Chaat Masala Tacos on Corn Tortillas

with Cucumber Salad & Mint Raita



20-30min



2 Servings

What can't Dinnerly turn into a taco? The limit does not exist for us. Chaat is a popular type of Indian street food that encompasses a wide variety of savory snacks. Here we're marinating chicken strips in chaat masala, a delightfully tangy spice blend, before piling them onto corn tortillas with a crunchy cucumber salad and creamy mint raita. We've got you covered! **241**

WHAT WE SEND

- 1 shallot
- 1 cucumber
- ¼ oz chaat masala spice
- 6 (6-inch) corn tortillas
- ¼ oz fresh mint
- 2 (1 oz) sour cream ¹
- ½ lb pkg chicken breast strips

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- butter (optional) ¹
- neutral oil
- distilled white vinegar (or apple cider vinegar)

TOOLS

- medium 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 30g, Carbs 54g, Protein 33g



1. Prep ingredients

Thinly slice **shallot**; finely chop 1 teaspoon. Peel **cucumber**, if desired, then halve lengthwise and scoop out seeds; thinly slice into half moons.

In a medium bowl, combine **cucumbers**, **sliced shallots**, and ¼ **teaspoon each of salt and sugar**; toss to combine.

In a second medium bowl, combine **half of the chaat masala** and **1 tablespoon oil**.



2. CORN TORTILLA VARIATION

Heat **1 tablespoon butter or oil** in a medium skillet over medium-high. Add **1 tortilla** and cook until warm and lightly golden, about 30 seconds per side. Transfer to a plate. Repeat with remaining tortillas, adding another **1 tablespoon butter or oil** halfway through. Wrap in foil or a clean kitchen towel as you go to keep warm.

Reserve skillet for step 4.



3. Make mint raita

Pick **mint leaves** from stems and coarsely chop half; discard stems.

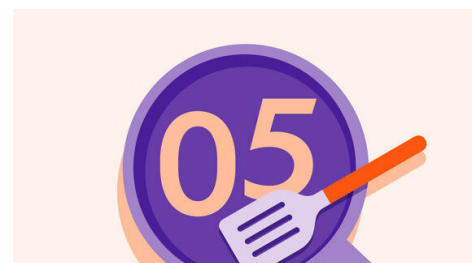
In a small bowl, combine **all of the sour cream**, **chopped shallots**, **chopped mint**, **1 teaspoon vinegar**, and **a pinch of sugar**. Thin with 1 teaspoon water at a time until thick but pourable. Season to taste with **salt and pepper**.



4. Cook chicken

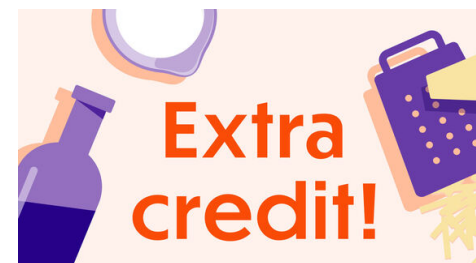
Pat **chicken** dry; season all over with **salt and pepper**.

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **chicken** in a single layer. Cook, undisturbed, until golden brown on the bottom, about 3 minutes. Flip and cook until cooked through, about 2 minutes more. Transfer to bowl with **chaat marinade**; toss to coat.



5. Serve

Serve **chaat chicken** in **tortillas** topped with **cucumber salad**, **mint raita** and **whole mint leaves**, tearing if large. Sprinkle with **some of the remaining chaat masala**. Enjoy!



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