



Low-Cal Smoky Chicken Tacos with Tangy Slaw & Chipotle Crema



20-30min



2 Servings

Chipotles in adobo sauce are a must-have in our pantry. They're a 2-for-1 in the flavor department, combining smoky dried jalapeño chiles with a sweet, tangy sauce. They're so nice, we use them twice in this recipe—once in a marinade and again to add flavor to sour cream, bringing new life to classic taco flavors. We've got you covered!

WHAT WE SEND

- ¼ oz granulated garlic
- 1 oz sour cream ⁷
- 1 oz chipotle chiles in adobo sauce ¹⁷
- ½ lb pkg chicken breast strips
- 14 oz cabbage blend
- 6 (6-inch) flour tortillas ^{1,6}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)
- sugar

TOOLS

- grill or grill pan

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 610kcal, Fat 29g, Carbs 62g, Protein 38g



1. Make chipotle crema

In a small bowl, stir to combine **sour cream**, ½–1 **teaspoon chipotle** (depending on heat preference), and 1 **teaspoon water** at a time until it drizzles from a spoon; season to taste with **salt** and **pepper**. Set aside until ready to serve.



2. Marinate chicken

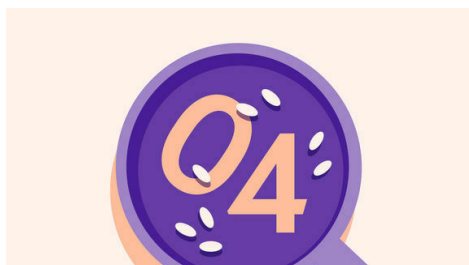
Cut **chicken** into slices, if necessary.

In a shallow bowl, stir to combine 1 **teaspoon granulated garlic**, 1 **teaspoon–1 tablespoon chipotle** (depending on heat preference), 1 **tablespoon oil**, and ½ **teaspoon salt**. Add chicken to **marinade**, turning to coat; set aside until step 5.



3. Make slaw

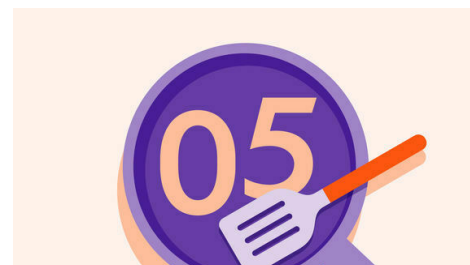
While **chicken** marinates, in a medium bowl, stir to combine **pinch of granulated garlic**, 1 **tablespoon vinegar**, ½ **teaspoon each of sugar and salt**, and **several grinds of pepper**. Add **half of the cabbage blend** (save rest for own use) and toss to coat.



4. Heat tortillas

Heat a grill or grill pan to high. Working in batches, add **tortillas** in a single layer and cook until just heated through and pliable, 10–15 seconds per side. Stack and wrap in foil or a clean kitchen towel as you go to keep them soft and warm.

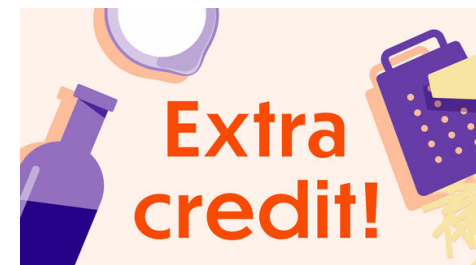
Reduce heat to medium, then carefully **oil** grill grates.



5. Finish & serve

Remove **chicken** from **marinade**, scraping off and discarding any solids. Add to grill or grill pan; cook, turning once, until lightly charred in spots and cooked through, about 2 minutes per side.

Serve **tortillas** filled with **chicken** and **slaw**, then drizzled with **chipotle crema**. Enjoy!



6. No grill, no problem!

A medium skillet works in place of a grill or grill pan. Warm 1 tortilla at a time over high heat for 10–15 seconds per side, wrapping in foil to keep warm as you go. Heat 1 **tablespoon oil** in same skillet over medium, then add chicken and cook until browned and cooked through, about 2 minutes per side.