

DINNERLY



Chicken & Cheddar Tostadas with Guac & Crema



under 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 tostadas? Personally, we'd choose B. This dish requires absolutely no prepwork—just bake the tortillas, chicken, and cheese. 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
- ¼ oz taco seasoning
- 2 oz shredded cheddar-jack blend¹
- 1 oz sour cream¹
- 2 (2 oz) guacamole
- ½ lb pkg chicken breast strips

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

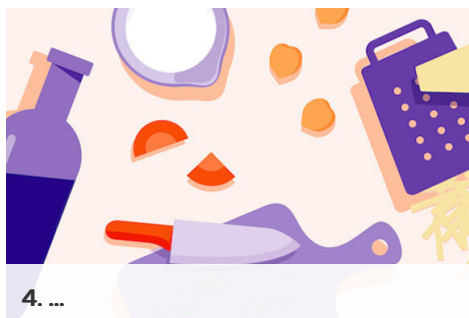
Calories 560kcal, Fat 27g, Carbs 47g, Protein 40g



1. Bake tortillas

Preheat oven to 425°F with a rack in the center.

Spread out **tortillas** on a rimmed baking sheet (it's ok if they overlap). Drizzle both sides with **oil** and sprinkle with **a pinch of salt**. Bake on center oven rack until crisp and lightly browned in spots, 3–4 minutes per side (watch closely as ovens vary). Set aside until step 3.



What were you expecting, more steps?



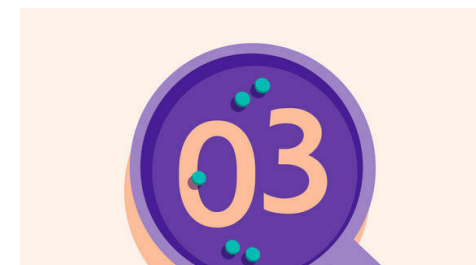
2. Cook chicken

Pat **chicken** very dry. Season with **taco seasoning** and **salt**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more; transfer to a plate.



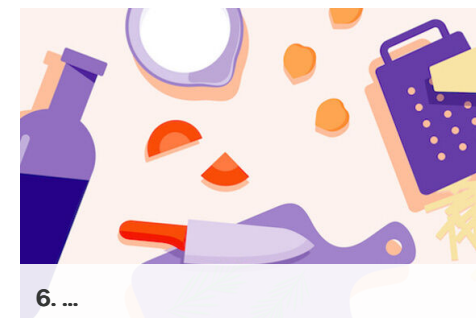
You're not gonna find them here!



3. Finish & serve

Divide **chicken** between **baked tortillas**, then sprinkle **cheese** over top. Bake on center oven rack until cheese is melted, about 5 minutes. In a small bowl, thin **sour cream** with **1 teaspoon water** at a time until it drizzles from a spoon.

Drizzle **crema** over **chicken and cheese tostadas** and dollop **guacamole** over top. Enjoy!



Kick back, relax, and enjoy your Dinnerly!