

# DINNERLY



## Chicken Tostadas with Tomato Salsa & Crema



20-30min



2 Servings

We love eating without utensils. And the best thing about tostadas? The tortillas get so crispy that they basically become mini shovels so you can inhale each delicious bite. The ground chicken gets mixed with a taco seasoning blend, then piled high with tomato salsa, crema, and scallion greens. We've got you covered!

## WHAT WE SEND

- 2 scallions
- 2 plum tomatoes
- 2 (1 oz) sour cream<sup>1</sup>
- 6 (6-inch) corn tortillas
- 10 oz pkg ground chicken
- ¼ oz taco seasoning

## WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

## TOOLS

- rimmed baking sheet
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 510kcal, Fat 19g, Carbs 46g, Protein 39g



### 1. Prep garlic & scallions

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

Finely chop 1 **teaspoon garlic**.

Trim ends from **scallions**, then thinly slice, keeping dark greens separate.



### 2. Make salsa & crema

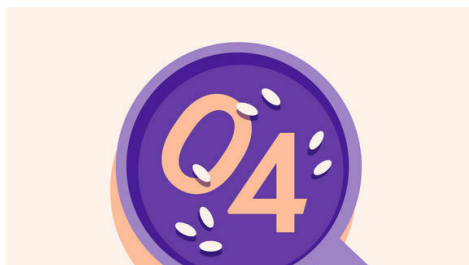
Chop **tomatoes** into ¼-inch pieces. In a small bowl, toss to combine with ¼ of the **chopped garlic** and 1 **teaspoon oil**. Season to taste with **salt** and **pepper**.

In a second small bowl, thin **all of the sour cream** by stirring in 1 **teaspoon water** at a time until it drizzles from a spoon; season to taste with **salt** and **pepper**. Set **salsa** and **crema** aside for step 5.



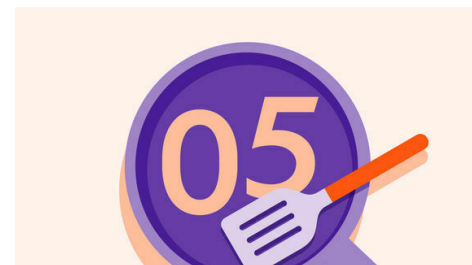
### 3. Bake tortillas

Lightly brush both sides of **tortillas** with **oil**. Transfer to a rimmed baking sheet and arrange in an even layer (it's okay if they overlap slightly). Bake on center oven rack until golden and crisp, flipping halfway through cooking time, 9–12 minutes (watch closely as ovens vary).



### 4. CHICKEN VARIATION

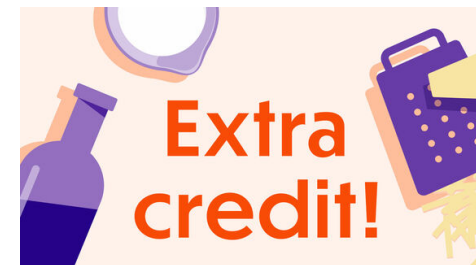
Heat 2 **teaspoons oil** in a medium skillet over medium-high. Add **chicken**; season with **salt**. Cook, breaking up into smaller pieces, until no longer pink, 2–3 minutes. Add **scallion whites** and **light greens**, **remaining garlic**, and 2¼ **teaspoons taco seasoning**; cook until fragrant, about 1 minute. Add ¼ **cup water**; cook until almost evaporated and meat is cooked through, 1–2 minutes.



### 5. Assemble tostadas & serve

Season **chicken** to taste with **salt** and **pepper**. Divide among **crispy tortillas**, then top with **salsa**.

Serve **chicken tostadas** with **crema** drizzled over top and sprinkled with **scallion dark greens**. Enjoy!



### 6. Spice it up!

Add fresh or pickled jalapeño slices into the chicken in step 4 for a spiced up take on tostadas.