



Chicken Sofritas Tacos

with Poblano Peppers & Chipotle Crema



30-40min



2 Servings

Whether you live a fast-paced lifestyle or you want to sneak more tacos into your life, these are sure to be a crowd-pleaser! The trick here is using protein-packed ground chicken sautéed with poblano peppers, creating a flavorful filling for warm flour tortillas. Sour cream and chipotle spice combine to create a creamy topping for the tacos.

What we send

- 1 poblano pepper
- 1 red onion
- 1 lime
- 2 (1 oz) sour cream ²
- ¼ oz chipotle chili powder
- 6 (6-inch) flour tortillas ^{1,3}
- 10 oz pkg ground chicken
- 4 oz salsa
- 2 (¼ oz) taco seasoning
- ¼ oz fresh cilantro

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- medium nonstick skillet

Cooking tip

Time saver: Microwave the tortillas in step 3! Stack tortillas on a microwave-safe plate; cover with a damp paper towel. Microwave in 30-second bursts until tortillas are warmed through.

Allergens

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

Nutrition per serving

Calories 740kcal, Fat 33g, Carbs 72g, Protein 44g



1. Prep ingredients

Halve **poblano pepper**, remove stem and seeds, then cut into ½-inch pieces. Finely chop **onion**.



2. Make crema

Into a small bowl, squeeze **juice from half of the lime**; cut remaining lime into wedges. To bowl with lime juice, add **sour cream, 1 tablespoon water, ¼ teaspoon chipotle powder** (or more or less, depending on heat preference), and **a pinch each of salt and sugar**. Stir to combine; season to taste with **salt**.



3. Warm tortillas

Heat a medium nonstick 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, wrapping in foil or a clean kitchen towel as you go to keep warm.



4. Cook chicken

Heat **1 tablespoon oil** in same skillet over high. Add **chicken**; season with **salt** and **pepper**. Cook, breaking up, until chicken is golden brown and cooked through, 4-6 minutes.



5. Finish chicken

Add **peppers, all but 2 tablespoons of the onions**, and **1 tablespoon oil** to skillet and cook, stirring occasionally, until veggies soften and brown in spots, 5-7 minutes. Reduce heat to medium; add **salsa, all of the taco seasoning**, and **¼ cup water**. Cook, stirring occasionally, until fragrant, 1-2 minutes. Season to taste with **salt** and **pepper**.



6. Assemble tacos & serve

Spoon **chicken mixture** onto **warm tortillas**, then top with **chipotle crema** and **remaining onions**. Pick **cilantro leaves** from stems and sprinkle over. Serve **tacos** with **remaining crema** and **lime wedges** for squeezing over top. Enjoy!