



Chicken Taco Salad

with Lime Crema



ca. 20min



2 Servings

This speedy deconstructed taco salad has everything we love about tacos, except the carbs! We broil chili-spiced chicken breast strips with corn until they're charred and sweet. Crisp romaine lettuce and fresh tomatoes make the base, and we layer on guacamole, crunchy pumpkin seeds, and fresh cilantro leaves. A homemade lime crema tops it all off—and the best part? This dinner is ready in just 5 steps!

What we send

- 1 romaine heart
- 2 plum tomatoes
- 1 lime
- 1 oz sour cream ¹
- ¼ oz chili powder
- 5 oz corn
- 2 (2 oz) guacamole
- 1 oz pumpkin seeds
- ¼ oz fresh cilantro
- 10 oz pkg chicken breast strips

What you need

- olive oil
- sugar
- 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 700kcal, Fat 47g, Carbs 32g, Protein 43g



1. Prep oven & ingredients

Preheat broiler with a rack in the upper third. Halve **romaine** lengthwise, then slice crosswise into 1-inch wide ribbons; discard stem. Core **tomatoes**, then cut into 1-inch pieces. Squeeze **2 teaspoons lime juice** into a small bowl; cut any remaining lime into wedges.



4. Broil chicken & corn

On open side of same rimmed baking sheet, toss **corn** with **1 teaspoon oil** and **a pinch each of salt and pepper**. Spread into an even layer. Broil on upper rack, flipping **chicken** and stirring corn once, until corn is charred in spots and chicken is cooked through, 5-10 minutes.



2. Make lime crema

To bowl with **lime juice**, stir in **all the sour cream, 2 tablespoons oil, 1 teaspoon water**, and **a pinch each of sugar, salt, and pepper**. Season to taste with **salt and pepper**.



5. Assemble salad & serve

Transfer **lettuce** to a large bowl. Add **1 tablespoon oil, 1 teaspoon lime juice** (from wedges), and **a pinch each of salt and pepper**; toss to coat.

Serve **lettuce** in bowls topped with **chicken, corn, tomatoes** and **guacamole**. Drizzle with **lime crema**, then sprinkle with **pumpkin seeds** and tear **cilantro** over top. Pass **any lime wedges** for squeezing over.



3. Prep chicken

Pat **chicken strips** dry. Transfer to one half of a rimmed baking sheet; toss with **2 teaspoons oil, 1 teaspoon chili powder**, and **a generous pinch each of salt and pepper**.



6. Enjoy!

Enjoy!