



Your Dinner: Chicken Burrito Bowls

and For Lunch: Chicken Tacos



30min



2 Servings

When dinner makes lunch, it's a win-win situation. We take ten ingredients and transform them, not once, but twice into a hearty dinner—then into tasty lunch for two. Taco-spiced chicken breasts top fluffy jasmine-lime rice along with grilled zucchini and lime-marinated tomatoes. The leftover chicken then becomes delicious lunchtime tacos served in flour tortillas with a zesty lime crema and crisp bell pepper strips.

What we send

- garlic (use 1 large clove)
- 1 lime
- 5 oz jasmine rice
- 2 (½ lb) pkgs boneless, skinless chicken breasts
- taco seasoning (use 1 tsp)
- 1 zucchini
- 1 plum tomato
- 1 green bell pepper
- 4 (6-inch) flour tortillas ¹
- 2 (1 oz) pkts sour cream ⁷

What you need

- neutral oil, such as vegetable
- kosher salt & ground pepper

Tools

- grill, grill pan, or skillet
- box grater or microplane
- small saucepan

Allergens

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

Nutrition per serving

Calories 570kcal, Fat 20g, Carbs 62g, Protein 34g



1. Prep ingredients

Brush grates of grill or grill pan with **oil**. Preheat grill to high, if using. Peel and finely chop **1 teaspoon garlic**. Finely grate **¾ teaspoon lime zest**, then separately squeeze **2 teaspoons of juice** into a medium bowl. Cut remaining lime into wedges. To the bowl with lime juice, stir in **½ teaspoon of the garlic**, **1 tablespoon oil**, and **a pinch each salt and pepper**.



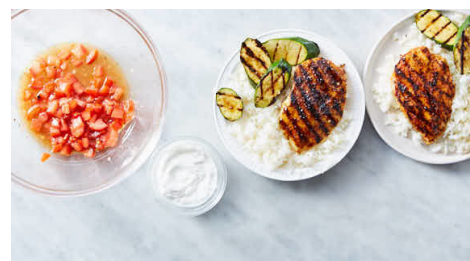
4. Grill chicken & zucchini

Heat a grill pan over medium-high, if using. Add **chicken and zucchini** to grill or grill pan (or a large skillet preheated with 1 tablespoon oil) in batches, if necessary. Cook, turning, until chicken is cooked through and zucchini is tender and charred in spots, 3–5 minutes. Transfer to **lime dressing**, turning to coat. Toast **tortillas** until lightly charred, about 30 seconds per side.



2. Cook rice

Heat **1 tablespoon oil** in a small saucepan over medium. Add **remaining garlic** and cook, stirring, until fragrant, about 30 seconds. Add **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Stir in **½ teaspoon of the lime zest**. Cover to keep warm.



5. Finish & serve

In a small bowl, stir to combine **all of the sour cream**, **remaining lime zest**, and **1 teaspoon water** at a time until just pourable. Season with **salt and pepper**. Spoon **rice** into bowls and top each with **zucchini and 1 chicken breast**. Toss **tomatoes in lime dressing**; spoon over **zucchini**. Spoon **1 tablespoon crema** over each **chicken breast**. Enjoy!



3. Prep ingredients

Pat **chicken** dry and season all over with **salt, pepper**, and **1 teaspoon of the taco seasoning**. Trim and discard ends from **zucchini**, then cut into ½-inch thick slices on an angle. Place zucchini in a second medium bowl; toss with **1 tablespoon oil**; season with **salt and pepper**. Finely chop **tomato**. Halve **pepper**, remove and discard stem and seeds, then thinly slice.



6. Make lunch!

Slice **remaining chicken**. Divide chicken among **tortillas**. Serve **chicken tacos** with **bell pepper strips**, **remaining crema**, and **lime wedges** for squeezing over. Enjoy!