

DINNERLY



Chicken Tacos

with Lime Crema & Homemade Slaw



20-30min



2 Servings

Taco Monday. Taco Tuesday. Taco Wednesday. Taco Thursday. Taco Friday. Taco Saturday. Taco Sunday. We've got you covered!

WHAT WE SEND

- 2 limes
- ½ lb pkg chicken breast strips
- ¼ oz taco seasoning
- 14 oz cabbage blend
- 1 oz sour cream¹
- 6 (6-inch) flour tortillas^{2,3}

WHAT YOU NEED

- olive oil
- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper
- garlic

TOOLS

- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 660kcal, Fat 34g, Carbs 64g, Protein 38g



1. Prep ingredients

Finely chop **¾ teaspoon garlic**. Finely grate **1½ teaspoons lime zest**, then squeeze **2 tablespoons juice**, keeping zest and juice separate. Cut **remaining lime** into 4 wedges.

Pat **chicken** dry; season all over with **taco seasoning**, salt and pepper.



2. Make slaw & crema

In a large bowl, whisk together **lime zest**, **2 tablespoons oil**, **1 tablespoon vinegar**, **1 tablespoon of the lime juice**, **¼ teaspoon garlic**, and **a pinch each salt and pepper**. Add **4 cups of the shredded cabbage** to the dressing, and toss to combine. In a small bowl, whisk **sour cream**, **remaining lime juice**, and **a pinch of salt**; set aside until step 5.



3. Warm tortillas

Heat a medium skillet over medium-high. Cook **tortillas**, one at a time, until warmed and lightly golden, about 30 seconds on each side. Transfer to a plate and cover to keep warm.



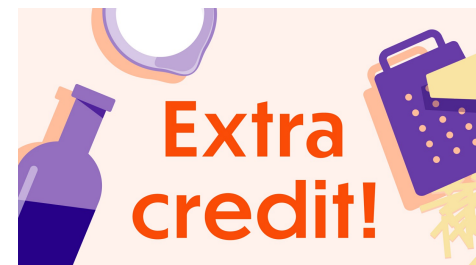
4. CHICKEN VARIATION

Heat **1 tablespoon oil** in same skillet over medium-high. Add **remaining ½ teaspoon garlic** and cook until fragrant, about 30 seconds. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



5. Assemble tacos & serve

Divide **chicken** evenly among **tortillas**. Drizzle **crema** over filling. Serve **chicken tacos** and **lime crema** with **slaw** alongside, and **lime wedges** for squeezing over. Enjoy!



6. Spice it up!

Kick the lime crema up a notch by adding a couple of dashes of your favorite hot sauce or finely chopped chipotle in adobo.