



Grilled Pollo Asado & Fresh Salsa

with Grilled Peppers & Onions



30-40min



2 Servings

Dig into this savory, veggie-centric meal! We toss onions and peppers with taco seasoning before grilling to get that tender char. Lean chicken breasts get smoky on the grill, then rest in a post-marinate of lime dressing. This method adds a ton of quick flavor without compromising the texture of the meat. The dressing also serves as a base for a fresh tomato salsa, and a final sprinkle of feta adds satisfying creaminess.

What we send

- garlic
- 1 lime
- ¼ oz fresh cilantro
- 1 yellow onion
- 1 bell pepper
- ¼ oz taco seasoning
- 12 oz pkg boneless, skinless chicken breasts
- 1 plum tomato
- 2 oz feta ¹

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- grill or grill pan

Cooking tip

Broil veggies on baking sheet in upper third until tender and lightly charred, 4–8 min. Heat oiled skillet over medium-high; cook chicken until golden brown and cooked through, 3–4 min per side.

Allergens

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

Nutrition per serving

Calories 560kcal, Fat 36g, Carbs 19g, Protein 46g



1. Make lime dressing

Finely chop **1 teaspoon garlic**. Squeeze **1 tablespoon lime juice** into a medium bowl, then cut any remaining lime into wedges. Pick **cilantro leaves** from **stems**; finely chop stems and keep leaves whole. In the medium bowl with lime juice, whisk to combine **chopped garlic, cilantro stems**, and **2 tablespoons oil**. Season to taste with **salt** and **pepper**.



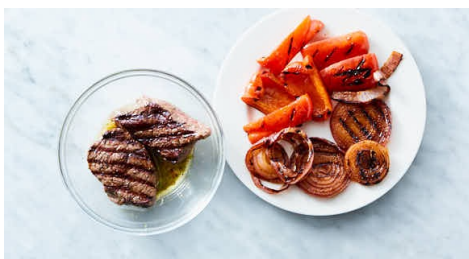
2. Prep veggies

Cut **onion** crosswise into ½-inch thick rounds. Halve **pepper**, remove stem and seeds, then cut into 2-inch wide strips. In a second medium bowl, whisk to combine **2 teaspoons of the taco seasoning** and **2 tablespoons oil**. Add onions and peppers to bowl with **taco oil**, and toss gently to coat, keeping onion rounds intact. Season with **salt** and **pepper**.



3. Season chicken

Pat **chicken** dry, then season with **salt** and **pepper**. Lightly **oil** grill grates or grill pan, then heat to medium-high.



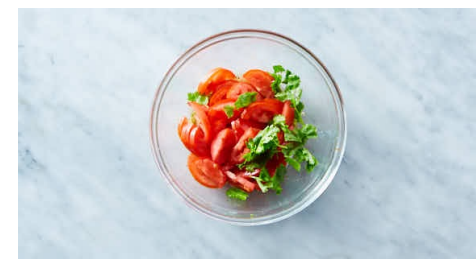
4. Grill chicken & veggies

Working in batches if necessary, add **chicken, peppers**, and **onions** to grill or grill pan in a single layer. Cook chicken until browned and cooked through, 3–4 minutes per side. Transfer to bowl with **lime dressing**; let rest, turning occasionally, 5 minutes. Cook peppers and onions, turning occasionally, until charred and tender, 8–12 minutes. Transfer to a plate.



5. Prep tomato

Core **tomato**, then halve lengthwise and thinly slice into half-moons. Lift **chicken** out of **lime dressing** (reserve dressing for step 6). Thinly slice chicken.



6. Finish & serve

To the bowl with **reserved lime dressing**, add **tomatoes** and **cilantro leaves**; toss to combine. Season to taste with **salt** and **pepper**. Garnish **grilled onions and peppers** with **feta**, as desired. Serve **chicken, tomatoes**, and **any juices** on plates with **grilled onions and peppers** alongside, and with **lime wedges** for squeezing over. Enjoy!