



Low-Cal Smoky Chicken Tacos

with Corn Tortillas, Slaw & Chipotle Crema



20-30min



2 Servings

Chipotle chili powder is a must-have in our pantry. It's a 2-for-1 in the flavor department: a little smoked jalapeño action, plus that signature chili heat! It's so nice, we use it twice in this recipe—once in a marinade and again to add flavor to sour cream, bringing new life to classic taco flavors. We've got you covered!

WHAT WE SEND

- ¼ oz granulated garlic
- 1 oz sour cream¹
- ¼ oz chipotle chili powder
- ½ lb pkg chicken breast strips
- 14 oz cabbage blend
- 6 (6-inch) corn tortillas

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)
- sugar

TOOLS

- grill or grill pan

ALLERGENS

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

NUTRITION PER SERVING

Calories 490kcal, Fat 23g, Carbs 48g, Protein 33g



1. Make chipotle crema

In a small bowl, stir to combine **sour cream**, **¼ teaspoon chipotle chili powder** (depending on heat preference), and **1 teaspoon water** at a time until it drizzles from a spoon; season to taste with **salt** and **pepper**. Set aside until ready to serve.



2. Marinate chicken

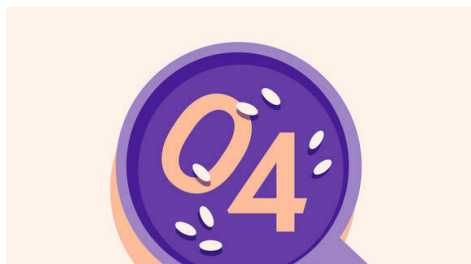
Cut **chicken** into slices, if necessary.

In a shallow bowl, stir to combine **1 teaspoon granulated garlic**, **¼ teaspoon chipotle chili powder** (depending on heat preference), **1 tablespoon oil**, and **½ teaspoon salt**. Add chicken to **marinade**, turning to coat; set aside until step 5.



3. Make slaw

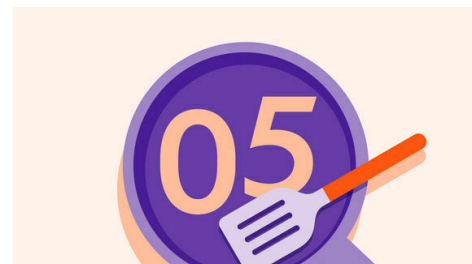
While **chicken** marinates, in a medium bowl, stir to combine **pinch of granulated garlic**, **1 tablespoon vinegar**, **½ teaspoon each of sugar and salt**, and **several grinds of pepper**. Add **half of the cabbage blend** (save rest for own use) and toss to coat.



4. CORN TORTILLA VARIATION

Heat a grill or grill pan to high. Working in batches, add **tortillas** in a single layer and cook until just heated through and pliable, 10–15 seconds per side. Stack and wrap in foil or a clean kitchen towel as you go to keep them soft and warm.

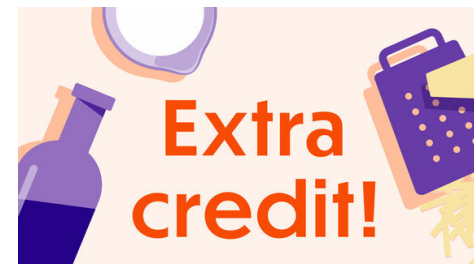
Reduce heat to medium, then carefully **oil** grill grates.



5. Finish & serve

Remove **chicken** from **marinade**, scraping off and discarding any solids. Add to grill or grill pan; cook, turning once, until lightly charred in spots and cooked through, about 2 minutes per side.

Serve **tortillas** filled with **chicken** and **slaw**, then drizzled with **chipotle crema**. Enjoy!



6. No grill, no problem!

A medium skillet works in place of a grill or grill pan. Warm 1 tortilla at a time over high heat for 10–15 seconds per side, wrapping in foil to keep warm as you go. Heat 1 tablespoon oil in same skillet over medium, then add chicken and cook until browned and cooked through, about 2 minutes per side.