

# DINNERLY



## Smoky Chicken Tacos with Tangy Slaw



20-30min



2 Servings

Chipotles in adobo sauce are a must-have in our pantry. They're a 2-for-1 in the flavor department, combining smoky dried jalapeño chiles with a sweet, tangy sauce. They're so nice, we use them twice in this recipe—once in a marinade for a simple punch. Then mixed into sour cream to bring new life to a classic taco topping. We've got you covered!

## WHAT WE SEND

- garlic (use 2 large cloves)
- 1 oz chipotle chiles in adobo sauce <sup>17</sup>
- 1 lime
- 1 pkt sour cream <sup>7</sup>
- ½ lb pkg boneless, skinless chicken breasts
- ½ lb shredded cabbage blend
- 6 (6-inch) flour tortillas <sup>1,6</sup>

## WHAT YOU NEED

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

## TOOLS

- grill or grill pan
- microplane or grater

## ALLERGENS

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 630kcal, Fat 28g, Carbs 59g, Protein 37g



### 1. Prep ingredients

Peel and finely chop **2 teaspoons garlic**. Finely chop **chipotle**, if necessary. Grate **¼ teaspoon lime zest**, then separately squeeze **2 tablespoons juice**. In a small bowl, stir to combine **sour cream**, **½–1 teaspoon of the chopped chipotle** (depending on heat preference), and **1 teaspoon water**; season to taste with **salt** and **pepper**.



### 2. Marinate chicken

In a shallow bowl, stir to combine **1 teaspoon of the chopped garlic**, **1 teaspoon–1 tablespoon of the chopped chipotle** (depending on heat preferences), **1 tablespoon of the lime juice**, **1 tablespoon oil**, and **½ teaspoon salt**. Pound **chicken** to an even ½-inch thickness, if desired. Add to marinade, turning to coat, and set aside.



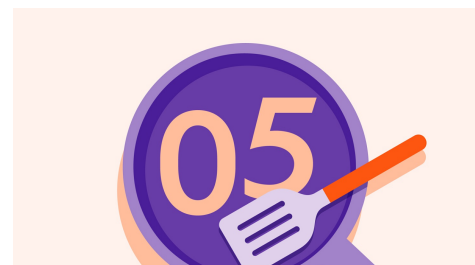
### 3. Make slaw

Meanwhile, in a medium bowl, stir to combine **lime zest**, **remaining 1 tablespoon lime juice** and **1 teaspoon chopped garlic**, **½ teaspoon sugar**, **½ teaspoon salt**, and **several grinds of pepper**. Add **cabbage blend** and toss to coat.



### 4. Heat tortillas

Heat a grill or grill pan, over high. Working in batches, add **tortillas** in a single layer and cook until just heated through and pliable, **10–15 seconds per side**. Stack tortillas and wrap in foil as you go to keep soft and warm. Reduce heat to medium, then carefully **oil** the grates.



### 5. Cook chicken & serve

Remove **chicken** from marinade, scraping off and discarding solids. Add **chicken** to grill or grill pan, and cook, turning once, until lightly charred in spots and cooked through, **2–4 minutes per side**. Transfer to a cutting board and cut into thick slices. Fill **tortillas** with **chicken** and **slaw**, then drizzle with **chipotle sour cream**. Enjoy!



### 6. No grill, no problem!

Feel free to use a medium skillet instead of a grill or grill pan. Warm the tortillas, in batches, for **10–15 seconds** in a medium skillet over high. Wrap in foil to keep warm. Heat **1 tablespoon oil** in same skillet over medium, add **chicken**, and cook until browned and cooked through, **2–4 minutes per side**.