

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 lime
- 1 oz chipotle chiles in adobo sauce ¹⁷
- 1 pkt sour cream ⁷
- ½ lb pkg boneless, skinless chicken breasts
- shredded cabbage blend (use 4 cups)
- 6 (6-inch) flour tortillas ¹

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar

TOOLS

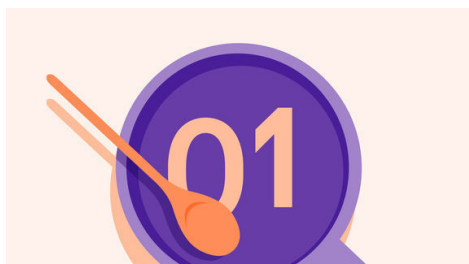
- microplane or grater
- grill or grill pan

ALLERGENS

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

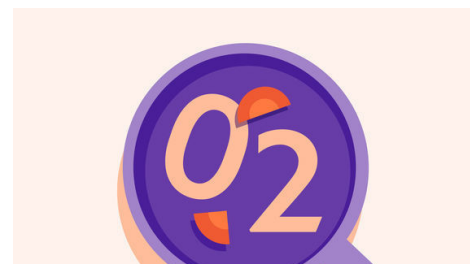
NUTRITION PER SERVING

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



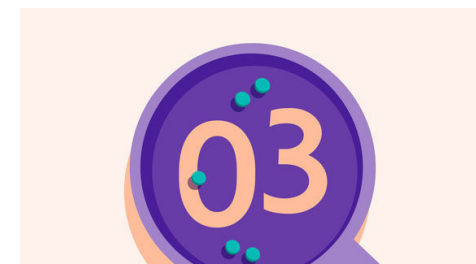
1. Prep ingredients

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



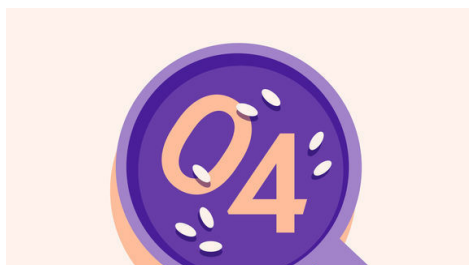
2. Marinate chicken

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



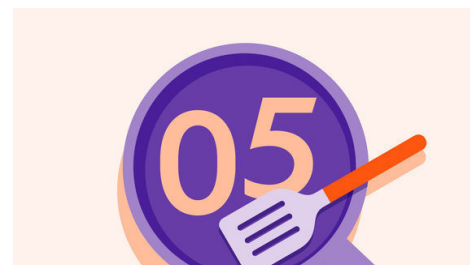
3. Make slaw

Meanwhile, in a medium bowl, stir to combine **lime zest**, **remaining lime juice** and **chopped garlic**, and **½ teaspoon sugar**; season with **salt and pepper**. Add **4 cups cabbage blend** and toss to coat.



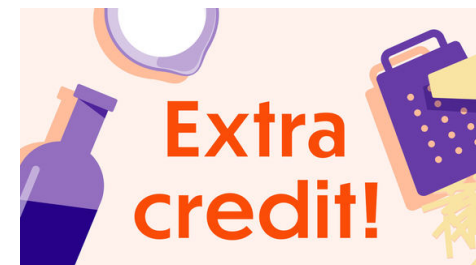
4. Heat tortillas

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 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.