

DINNERLY



Low-Cal Smoky Chicken Tacos:

No chopping. No slicing. No knife required!



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 and again to add flavor to sour cream, bringing new life to classic taco flavors. We've got you covered!

WHAT WE SEND

- garlic
- 1 oz pkt sour cream ⁷
- 1 oz chipotle chiles in adobo sauce ¹⁷
- 1 pkg chicken
- 14 oz pkg cabbage blend
- 6 (6-inch) flour tortillas ^{1,6}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)
- 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 530kcal, Fat 26g, Carbs 50g, Protein 36g

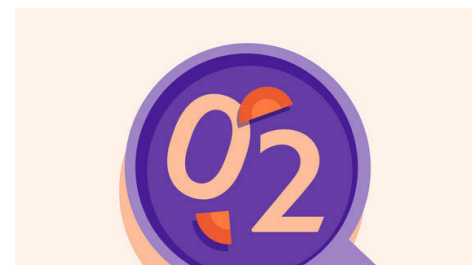


1. Make crema & marinade

Finely grate **1 1/2 teaspoons garlic**.

In a small bowl, combine **sour cream**, **½ teaspoon chipotle** (or more to taste), and **1 teaspoon water**; season with **salt** and **pepper**.

In a shallow bowl, combine **half of the grated garlic**, **1 teaspoon chipotle** (or more to taste), **1 tablespoon oil**, and **½ teaspoon salt**. Add **__chicken**, turning to coat; set aside until step 5.



2. Make slaw

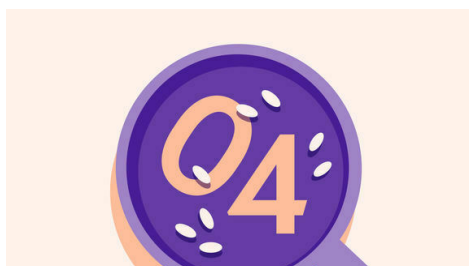
While **chicken** marinates, in a medium bowl, stir to combine **remaining chopped garlic**, **1 tablespoon vinegar**, **½ teaspoon each of sugar and salt**, and **several grinds of pepper**. Add **half of the cabbage blend** (save rest for own use) and toss to coat.



3. Cook chicken

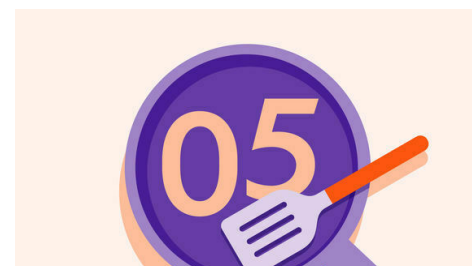
Heat a medium skillet over high. Working in batches, cook **tortillas** until warmed and browned in spots, 10–15 seconds per side. Wrap in foil to keep them warm. Remove skillet from heat.

Remove **chicken** from marinade, scraping off and discarding solids. Heat 1 tablespoon oil in same skillet over medium-high. Cook chicken, stirring once or twice, until cooked through, 3–4 minutes.

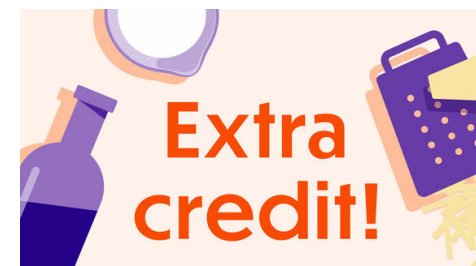


4. Serve

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



5.



6.

Extra credit!