

DINNERLY



Plant Chicken Taco Salad with Guac, Corn & Tomatoes



20-30min



2 Servings

What's better than a taco salad? Honestly, not much except for perfectly creamy guacamole that you don't have to make yourself. Yep, we said it. All you have to do is cook the plant-based chicken, prep the salad, and you've got yourself a deliciously low effort dinner for any night of the week. We've got you covered!

WHAT WE SEND

- ¼ oz taco seasoning
- 1 romaine heart
- 2 plum tomatoes
- 2½ oz corn
- 2 oz shredded cheddar-jack blend ⁷
- 2 oz guacamole
- 8 oz pkg plant-based chicken ⁶

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- apple cider vinegar (or vinegar of your choice)
- sugar

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 42g, Carbs 29g, Protein 34g



1. Prep chicken & veggies

In a medium bowl, combine **2 teaspoons taco seasoning**, **1 teaspoon oil**, and **a few grinds of pepper**. Add **plant-based chicken**, tossing to coat. Set aside to marinate until step 4.

Halve **lettuce** lengthwise, then cut crosswise into 2-inch pieces; discard stem end. Quarter **tomatoes**, then cut into ½-inch pieces. Finely chop **1 teaspoon garlic**.



4. Finish & serve

To bowl with **dressed corn and tomatoes**, add **lettuce** and toss to combine.

Serve **taco salad** topped with **plant-based chicken**, **cheese**, and **guacamole**. Enjoy!



2. Dress veggies

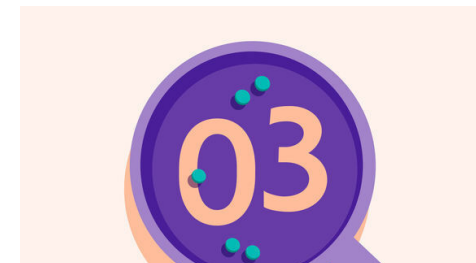
In a second medium bowl, stir to combine **½ teaspoon taco seasoning**, **1½ tablespoons each of oil and vinegar**, and **a pinch of sugar**; season with **salt** and **pepper**.

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **corn** and **chopped garlic**; cook until garlic is lightly browned and fragrant, 1–2 minutes. Add to bowl with **dressing**; toss in **tomatoes** to coat.



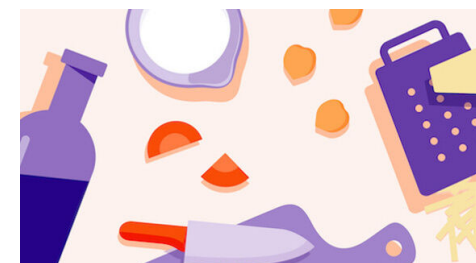
5. ...

What were you expecting, more steps?



3. Cook plant-based chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until heated through, about 2 minutes more.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!