

# DINNERLY



## Easy Clean Up! Plant Chicken & Corn Tacos

with Sour Cream



under 20min



2 Servings

A delicious dinner doesn't have to require 20 different kitchen utensils. And you can, in fact, eat tacos three, maybe four times a week before anyone has the right to judge you. If only every dinner could be this perfect. Oh wait, it can! We've got you covered!

### WHAT WE SEND

- 1 yellow onion
- ¼ oz taco seasoning
- 5 oz corn
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- 1 romaine heart
- 2 (1 oz) sour cream <sup>7</sup>
- 8 oz pkg plant-based chicken <sup>6</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

### TOOLS

- medium nonstick skillet
- microwave

### COOKING TIP

If you don't have a microwave for step 3, warm the tortillas in a skillet over high heat, about 30 seconds per side.

### ALLERGENS

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

### NUTRITION PER SERVING

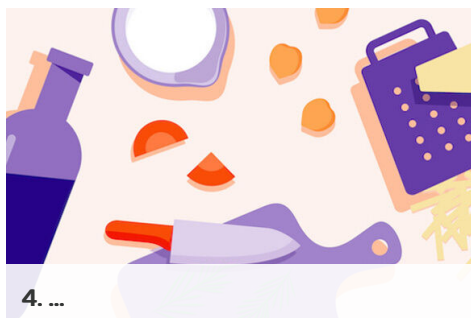
Calories 740kcal, Fat 30g, Carbs 89g, Protein 38g



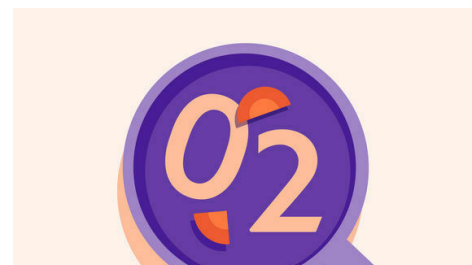
#### 1. Prep ingredients

Halve **onion** lengthwise and thinly slice. Finely chop **3 tablespoons of the sliced onions**; set aside for serving.

Add **plant-based chicken** to a medium bowl with **sliced onions, taco seasoning**, and **1 tablespoon oil**; season with **salt** and **pepper**.



What were you expecting, more steps?



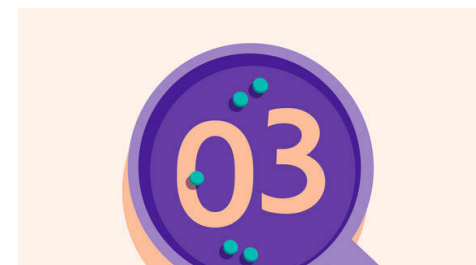
#### 2. Cook filling

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **plant chicken and onions** in a single layer and cook, undisturbed, until outer edges are browned and crispy, 4–5 minutes.

Add **corn**; cook, stirring frequently, until corn and onions are charred in spots, about 2 minutes more. Season to taste with **salt** and **pepper**.



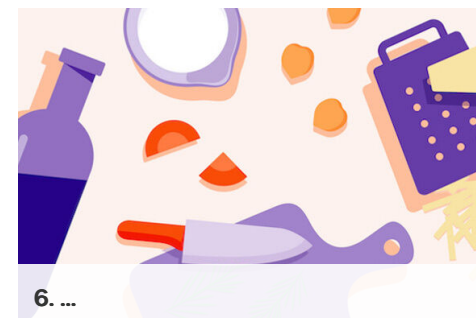
You're not gonna find them here!



#### 3. Warm tortillas & serve

Stack **tortillas** and wrap in a damp paper towel; microwave until warm and pliable, about 30 seconds (see cooking tip). Halve **lettuce** lengthwise, then thinly slice crosswise, discarding stem end.

Serve **plant chicken and charred corn** in **tortillas** topped with **shredded lettuce, sour cream**, and **chopped onions**. Enjoy!



Kick back, relax, and enjoy your Dinnerly!