



ONE-PAN PINEAPPLE SALSA CHICKEN TACOS

with Chicken Thighs, Cilantro & Sour Cream

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tex-Mex Paste



1 TBSP | 2 TBSP
Southwest Spice Blend



4 oz | 8 oz
Pineapple



10 oz | 20 oz
Diced Chicken Thighs



1 | 2
Onion



¼ oz | ½ oz
Cilantro



1 | 2
Lime



1 | 2
Long Green Pepper



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

PINEAPPLE SALSA

Adding sweet, tangy, tropical notes to a richly spiced chicken filling



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 630



TOP-NOTCH 'TILLAS

In step 6, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, try charring them in a pan on your stove instead. Working one at a time, toss tortillas in a dry, preferably nonstick, pan over medium-high heat until they're lightly charred in spots, 2-3 minutes per side.

BUST OUT

- Large bowl
- Small bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

GET THE APP!



Select menus,
view recipes
& more!



1 MARINATE CHICKEN

- In a large bowl, combine **Tex-Mex paste** with **Southwest Spice Blend**. Slightly open top of **pineapple cup** and pour **juice** into same bowl, leaving pineapple behind.
- Pat **chicken*** dry with paper towels. Add chicken and a **big pinch of salt** to bowl; toss to combine. Set aside to marinate until step 5.



4 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and **sliced onion**. Cook, stirring occasionally, until lightly browned and slightly softened, 3-4 minutes. Season with **salt** and **pepper**. Reduce heat to medium.



2 PREP

- **Wash and dry produce.**
- Roughly chop **pineapple**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (**4 TBSP for 4 servings**). Roughly chop **cilantro**. Quarter **lime**. Halve, core, and thinly slice **green pepper** into strips.



5 COOK CHICKEN

- Add **chicken** and **marinade** to pan with **veggies**. Cook, stirring occasionally, until chicken is cooked through and marinade has reduced, 4-6 minutes. **TIP: If your marinade begins to burn before chicken is fully cooked, add a splash of water.**
- Remove pan from heat; stir in **remaining cilantro**.



3 MAKE SALSA

- In a small bowl, combine **pineapple, minced onion, half the cilantro**, and a **squeeze of lime juice** to taste. Season with **salt** and **pepper**.



6 WARM TORTILLAS & SERVE

- While chicken cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with **chicken mixture**. Top with **pineapple salsa** and dollop with **sour cream**. Serve with any **remaining lime wedges** on the side.

* Chicken is fully cooked when internal temperature reaches 165°.