

# **INGREDIENTS**

2 PERSON | 4 PERSON



1 | 2 Tex-Mex Paste



10 oz | 20 oz Diced Chicken Thighs



**1 | 2** Lime



1 | 2 Long Green Pepper



1 TBSP | 2 TBSP Southwest Spice Blend



4 oz | 8 oz

Pineapple

¼ oz | ½ oz Cilantro



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!

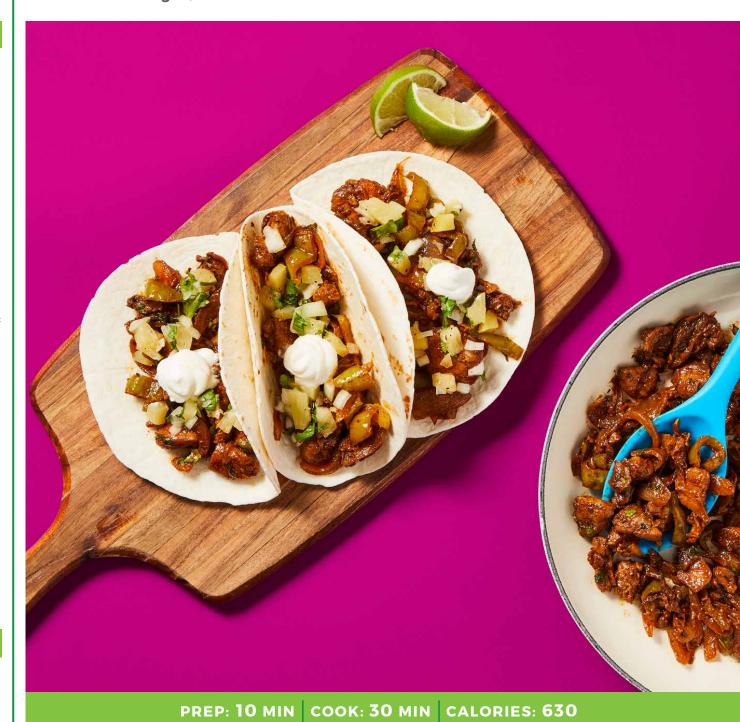
# **HELLO**

## **PINEAPPLE SALSA**

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

# **ONE-PAN PINEAPPLE SALSA CHICKEN TACOS**

with Chicken Thighs, Cilantro & Sour Cream





#### **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 pan over medium-high heat until they're lightly charred in spots, 2-3 minutes per side.



## **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.



#### 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.



## **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.

#### **BUST OUT**

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



## **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.



#### **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.



#### **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.

# **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh (646) 846-3663

HelloFresh.com