



MANGO TANGO CHICKEN TACOS

with Hot Sauce Crema

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Red Onion



1 | 2
Poblano Pepper



1 | 2
Roma Tomato



1 | 1
Lime



1/4 oz | 1/4 oz
Cilantro



4 oz | 8 oz
Mango



10 oz | 20 oz
Chicken Breast Strips



1 TBSP | 2 TBSP
Southwest Spice Blend



1 TBSP | 2 TBSP
Blackening Spice



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



1 tsp | 1 tsp
Hot Sauce



6 | 12
Flour Tortillas
Contains: Wheat

HELLO

MANGO LIME SALSA

A sweet, savory, tangy, and colorful taco topper



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 730



TOP-NOTCH 'TILLAS

In step 6, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

BUST OUT

- Strainer
- Zester
- Medium bowl
- Large pan
- Paper towels
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 4 tsp)

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1 PREP

- Wash and dry all produce.
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Dice **tomato**. Drain **mango**, reserving **juice**. Roughly chop **cilantro**. Zest and quarter **lime**. Halve, core, and thinly slice **poblano** into strips.



2 MAKE SALSA

- In a medium bowl, combine **minced onion**, **tomato**, **mango**, **1 TBSP mango juice** (you'll use the rest later), **half the cilantro**, a **big squeeze of lime juice**, and **lime zest** to taste. Season with a **pinch of salt**; set aside.



3 COOK VEGGIES

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **sliced onion**, **poblano**, and a **big pinch of salt**. Cook, stirring occasionally, until veggies are tender and lightly charred, 5-7 minutes. Season with **salt** and **pepper**.
- Transfer to a plate.



4 MAKE FILLING

- Pat **chicken*** dry with paper towels.
- Heat another **large drizzle of oil** in pan used for veggies over medium-high heat. Add chicken, **Southwest Spice**, and **Blackening Spice**; season with **salt** and **pepper**. Cook, stirring occasionally, until chicken is cooked through, 4-6 minutes.
- Stir in **veggies**, **remaining mango juice**, and **remaining cilantro**. Cook, stirring, until thoroughly combined, 1 minute. Turn off heat.



5 MAKE CREMA

- While chicken cooks, in a small bowl, combine **sour cream** with **hot sauce** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.



6 FINISH & SERVE

- Wrap **tortillas** in damp paper towels. Microwave until warm and pliable, about 30 seconds.
- Divide tortillas between plates. Fill with **chicken filling**, **salsa**, and **crema**. Serve with **remaining lime wedges** on the side.

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