

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 Chicken Breast Strips



1 | 2 Yellow Onion



¼ oz | ½ oz Cilantro



1 | 2 Lime



1 | 2 Long Green Pepper



6 | 12 Flour Tortillas Contains: Wheat



2 TBSP | 4 TBSP Sour Cream Contains: Milk

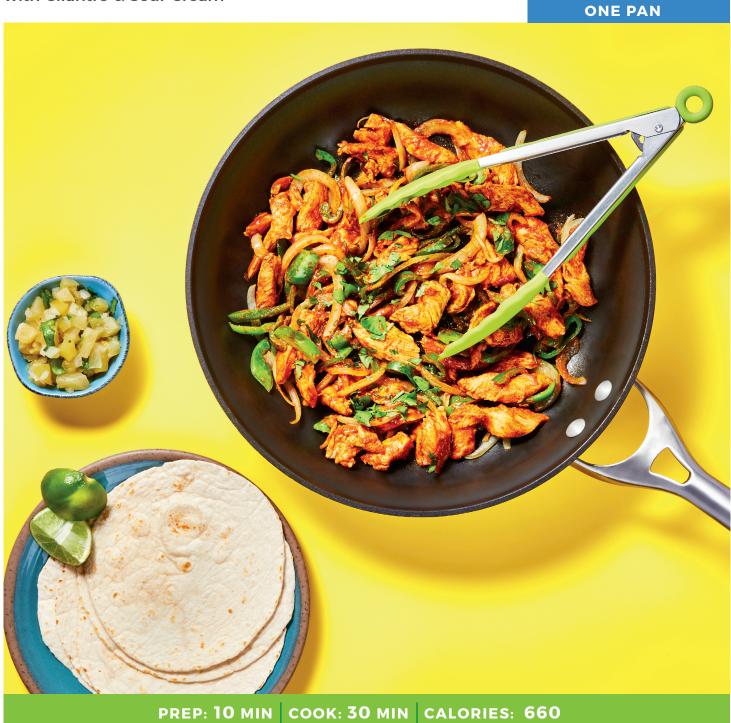
HELLO

PINEAPPLE SALSA

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

ONE-PAN PINEAPPLE SALSA CHICKEN TACOS

with Cilantro & Sour Cream



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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

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

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



1 MARINATE CHICKEN

- In a large bowl, combine Tex-Mex
 paste with Southwest Spice. 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.



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, 5-7 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.