



HALL OF FAME

ONE-PAN TROPICAL CHICKEN TACOS

with Pineapple Salsa and Hot Sauce Crema



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 25 MIN** | **CALORIES: 600**



Shallot



Cilantro



Pineapple



Blackening Spice



Sour Cream
(Contains: Milk)



Flour Tortillas
(Contains: Wheat)



Bell Pepper*



Lime



Chicken Breast Strips



Southwest Spice Blend



Hot Sauce

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

Take your chicken to the next level: make sure to preheat your pan until the oil starts to shimmer, then add chicken in a single layer. Stir only after a deep brown crust has formed.

BUST OUT

- Zester
- Strainer
- 2 Small bowls
- Medium bowl
- Large pan
- Paper towels
- Vegetable oil (3 tsp | 4 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Shallot 1 | 2
- Bell Pepper 1 | 2
- Cilantro ¼ oz | ¼ oz
- Lime 1 | 1
- Pineapple 4 oz | 8 oz
- Chicken Breast Strips* 10 oz | 20 oz
- Southwest Spice Blend 1 TBSP | 1 TBSP
- Blackening Spice 1 TBSP | 1 TBSP
- Sour Cream 4 TBSP | 8 TBSP
- Hot Sauce 1 tsp | 2 tsp
- Flour Tortillas 6 | 12

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Wash and dry all produce. Halve, peel, and thinly slice **shallot**. Mince a few slices until you have 1 TBSP. (For 4 servings, thinly slice both shallots and mince until you have 2 TBSP.) Halve, core, and deseed **bell pepper**, then thinly slice. Chop **cilantro**. Zest and halve **lime**. Drain **pineapple** over a small bowl, reserving juice. Roughly chop fruit.



4 COOK CHICKEN

Pat **chicken** dry with paper towels. Heat another large drizzle of **oil** in same pan over medium-high heat. Add chicken, half the **Southwest Spice** and **Blackening Spice** (use all of both spices for 4 servings), and a few large pinches of **salt**. Cook, tossing occasionally, until meat is cooked through, 4-6 minutes.



2 MAKE SALSA

In a medium bowl, combine **pineapple**, **1 TBSP pineapple juice**, **minced shallot**, **cilantro**, and **lime zest**. Squeeze in the juice from **lime halves**. Season with a small pinch of **salt**. Toss to combine and set aside.



5 MAKE CREMA

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



3 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **sliced shallot**, **bell pepper**, and a large pinch of **salt**. Cook, stirring occasionally, until tender and starting to char, 5-7 minutes. Season with **salt** and **pepper**, then transfer to a plate and set aside.



6 FINISH AND SERVE

Wrap **tortillas** in damp paper towels. Microwave on high until warm, about 30 seconds. Divide tortillas between plates, then fill each with **chicken** and **veggies**. Spoon **salsa** over, drizzle with **crema**, and serve.

MORE, PLEASE

Love this fruity salsa? It also pairs perfectly with grilled salmon or swordfish.

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