



PINEAPPLE CHICKEN TACOS

Cabbage Slaw, Tortilla Chips & Green Salsa

FAST & FRESH

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Strainer
- Paper towels
- Pan
- Grater
- Bowls
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)



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CALORIES: 830






1 SIZZLE

					
4 oz 8 oz Pineapple	1 1 Corn	2 4 Scallions	10 oz 20 oz Chicken Breast Strips	1 Clove 2 Cloves Garlic	1 TBSP 2 TBSP Southwest Spice Blend

- Wash and dry produce. Drain **pineapple**. Drain **half the corn (all for 4)**. Thinly slice **scallions**, separating whites from greens.
- Pat **chicken*** dry and season with **salt** and **pepper**. Drizzle **oil** in a hot pan; cook **chicken, pineapple, corn,** and **scallion whites** until cooked through, 6-7 minutes.
- Grate **garlic** directly into pan, then add **Southwest Spice Blend** and cook until fragrant, 1-2 minutes.






2 MIX

			
1 2 Lime	4 oz 8 oz Shredded Red Cabbage	3 TBSP 6 TBSP Sour Cream Contains: Milk	1 tsp 1 tsp Chipotle Powder 

- Cut **lime** into wedges. In a bowl, toss **cabbage, scallion greens,** a **drizzle of olive oil,** a **big squeeze of lime, salt,** and **pepper.**
- In a bowl, mix **sour cream, half the chipotle powder (all for 4),** and a **squeeze of lime.**



3 SERVE

		
6 12 Flour Tortillas Contains: Soy, Wheat	1.5 oz 3 oz Blue Corn Tortilla Chips Contains: Sesame	7.06 oz 14.12 oz Green Salsa

- Wrap **tortillas** in damp paper towels; microwave for 30 seconds.
- Spread **chipotle crema** over **tortillas;** fill with **chicken filling** and **slaw.** Serve with **chips, salsa,** and any **remaining lime wedges.**



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