

## **Smoky Adobo Chicken Tacos**

with Mango Slaw and Lime Crema

Don't get us wrong—we love chipotle peppers. But it's about time the tangy, smoky sauce that comes along with them got some love, don't you think? Adobo sauce, which is made from ground chiles, herbs, and vinegar, makes the perfect marinade. Cool lime crema and sweet mango slaw help to balance out the subtle heat in these irresistible tacos.



Prep: 10 min Total: 30 min





free



Breasts



Tortillas

















Ingredients	2 People	4 People	*Not Included
Chicken Breasts	12 oz	24 oz	Allergens
Flour Tortillas	<b>1)</b> 6	12	1) Wheat
Lime	1	2	2) Milk
Sour Cream	2) 4 T	8 T	
Mango	1	2	
Red Onion	1	1	Tools
Red Cabbage	4 oz	8 oz	Zester, Peeler, Medium
Adobo Sauce 🥏	1 oz	2 oz	bowl, Large pan, Small
Oil*	1 t	2 t	bowl, Paper towel

Nutrition per person Calories: 632 cal | Fat: 18 g | Sat. Fat: 8 g | Protein: 47 g | Carbs: 66 g | Sugar: 19 g | Sodium: 613 mg | Fiber: 4 g





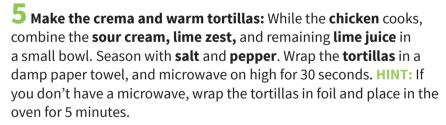


**2** Make the mango slaw: In a medium bowl, toss together the mango, cabbage, chopped red onion, juice of half the lime, and a pinch of salt and pepper. Set aside.





**4 Cook the chicken:** Heat a drizzle of **oil** in a large pan over medium-high heat. Cook 3-5 minutes per side, until slightly charred and cooked through. Set aside to rest 5 minutes before thinly slicing.





6 Finish and plate: Fill the tortillas with the smoky adobo chicken, mango slaw, and lime crema. Serve the tacos with any remaining mango slaw on the side. Enjoy!

