



# LAUREN CONRAD'S CHICKEN TACOS

with Radish Tomato Pico de Gallo and Avocado



HELLO

LAUREN CONRAD

A taco party to celebrate the final recipe from Lauren's Capsule Menu

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 550



Roma Tomato



Scallions



Chicken Stir-Fry



Avocado



Radishes



Lime



Southwest Spice Blend



Flour Tortillas  
(Contains: Wheat)





## START STRONG

To keep your avocado from browning, don't toss out the pit. Nestle it into the mash and remove before assembling the tortillas.

## BUST OUT

- Zester
- Small bowl
- Paper towels
- Large pan
- Medium bowl
- Vegetable oil (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                         |                 |
|-------------------------|-----------------|
| • Roma Tomato           | 1   2           |
| • Radishes              | 3   6           |
| • Scallions             | 2   4           |
| • Lime                  | 1   2           |
| • Chicken Stir-Fry      | 10 oz   20 oz   |
| • Southwest Spice Blend | 1 TBSP   2 TBSP |
| • Avocado               | 1   2           |
| • Flour Tortillas       | 6   12          |

## WINE CLUB

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**1 PREP** Wash and dry all produce. Finely dice **tomato**. Halve **radishes**, then thinly slice into half-moons. Trim, then thinly slice **scallions**, separating whites from greens. Zest 1 tsp zest from **lime**; quarter lime.



**2 MAKE SALSA** In a small bowl, combine **tomato**, **radishes**, half the **scallion greens**, half the **lime zest**, and a large squeeze of **lime juice**. Season generously with **salt** and **pepper**.



**3 COOK CHICKEN** Pat **chicken** dry with paper towels; season all over with **salt**, **pepper**, and **2 tsp Southwest Spice** (we'll use the rest later). Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-7 minutes.



**4 SLICE AND MASH AVOCADO** Halve, pit, and peel **avocado**. Cut one half into thin slices. Roughly chop other half and place in a medium bowl along with **scallion whites**, juice from **2 lime wedges**, remaining **lime zest**, and remaining **Southwest Spice**. Mash with a fork until mostly smooth. Season with **salt** and **pepper**.



**5 WARM TORTILLAS** Wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds.



**6 FINISH AND SERVE** Spread **mashed avocado** onto **tortillas**, then top each with **chicken**, **avocado slices**, and **salsa**. Garnish with remaining **scallion greens**. Serve any remaining **lime wedges** on the side for squeezing over.

## XO, LAUREN CONRAD

Feeling inspired by Lauren's tastes? Check out the online shop she co-founded, The Little Market.

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