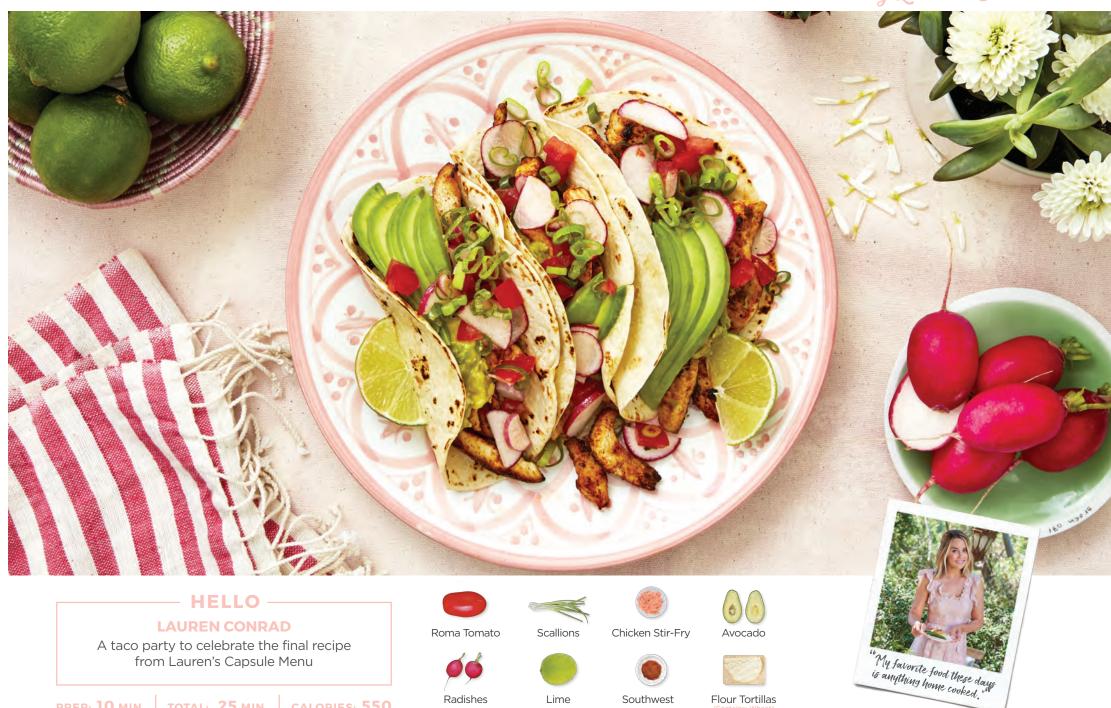


LAUREN CONRAD'S CHICKEN TACOS

with Radish Tomato Pico de Gallo and Avocado





PREP: 10 MIN TOTAL: 25 MIN CALORIES: 550







Southwest Spice Blend

Flour Tortillas

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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)



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.



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.



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.

INGREDIENTS

Ingredient 2-person | 4-person

• Roma Tomato 1 | 2

RadishesScallions2 | 4

• Lime 1 | 2

Chicken Stir-FrySouthwest10 oz | 20 oz1TBSP | 2 TBSP

• Avocado 112



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**.



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



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.

WINE CLUB

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Flour Tortillas



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XO. LAUREN CONRAD

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

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3.4 SOUTHWEST CHICKEN TACOS_NJ.indd 2