



# CHICKEN RANCHERO TACOS

with Charred Corn Salsa and Lime Crema



## HELLO

### ANCHO CHILI POWDER

This smoky spice has a mild heat and fruity flavor.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 700**



Roma Tomato



Lime



Corn on the Cob



Sour Cream  
(Contains: Milk)



Southwest  
Spice Blend



Shallot



Cilantro



Ancho Chili  
Powder



Chicken Breast  
Strips



Flour Tortillas  
(Contains: Wheat)

## START STRONG

Charring your corn adds a smoky-sweet flavor—just be careful as the kernels cook in step 2. It's natural for them to pop a bit. Use a splatter screen if you have one, or simply cover your pan.

## BUST OUT

- Zester
- Large pan
- Medium bowl
- Small bowl
- Paper towels
- Vegetable oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## INGREDIENTS

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

- Roma Tomato 1 | 2
- Shallot 1 | 1
- Lime 1 | 2
- Cilantro ¼ oz | ½ oz
- Corn on the Cob 1 | 2
- Ancho Chili Powder 1 tsp | 1 tsp
- Sour Cream 2 TBSP | 4 TBSP
- Chicken Breast Strips\* 10 oz | 20 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Flour Tortillas 6 | 12

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

## WINE CLUB

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# HelloFRESH



## 1 PREP

Wash and dry all produce. Slice corn kernels off cob; discard cob. Dice tomato. Halve, peel, and mince shallot. Zest and quarter lime (quarter both limes for 4 servings). Roughly chop cilantro leaves and stems.



## 4 COOK CHICKEN

Pat chicken dry with paper towels; season all over with salt, pepper, and Southwest Spice. Sprinkle with ¼ tsp ancho chili powder (½ tsp for 4 servings; we sent more). Heat a drizzle of oil in pan used for corn over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes.



## 2 CHAR CORN

Heat a drizzle of oil and 1 TBSP butter (2 TBSP for 4 servings) in a large pan over medium-high heat. Add corn and cook, stirring occasionally, until tender and lightly charred, 4-6 minutes. (TIP: If corn begins to pop, cover pan.) Season with salt and pepper. Turn off heat; transfer to a medium bowl. Wipe out pan.



## 5 MAKE SALSA

To bowl with corn, stir in tomato, cilantro, and a few pinches of shallot (add as much or as little as you like). Taste and add lime juice, salt, and pepper. For a smoky kick, add a pinch of remaining ancho chili powder.



## 3 MAKE CREMA

Meanwhile, in a small bowl, combine sour cream and lime zest. Add water, 1 tsp at a time, until mixture reaches a drizzling consistency. Season with salt and pepper.



## 6 FINISH AND SERVE

Wrap tortillas in damp paper towels and microwave until warm and pliable, about 30 seconds. Divide warmed tortillas between plates and fill with chicken, corn salsa, and crema. Serve with remaining lime wedges on the side.

## PARTY TIME

Love this charred corn salsa? Try making a big batch for a crowd—just don't forget the tortilla chips!

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