



# CAMELIZED PINEAPPLE CHICKEN TACOS

with Smoky Red Pepper Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Long Green  
Pepper



1 | 2  
Red Onion



1 | 2  
Roma Tomato



¼ oz | ½ oz  
Cilantro



1 | 1  
Lime



4 oz | 8 oz  
Pineapple



10 oz | 20 oz  
Chicken Breast  
Strips



1 TBSP | 2 TBSP  
Southwest  
Spice Blend



6 | 12  
Flour Tortillas  
Contains: Wheat



4 TBSP | 8 TBSP  
Smoky Red  
Pepper Crema  
Contains: Milk, Soy

## HELLO

### PINEAPPLE

This sweet-tart fruit turns a classic salsa into a tropical flavor party.



PREP: 15 MIN | COOK: 30 MIN | CALORIES: 710



## REMIX

In step 6, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

## BUST OUT

- Strainer
- Paper towels
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)

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### 1 PREP

- Wash and dry all produce.
- Dice **tomato**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP. Roughly chop **cilantro**. Quarter **lime**. Halve, core, and thinly slice **green pepper** into strips.
- **4 SERVINGS:** Mince a few slices of onion until you have 4 TBSP.



### 2 CHAR PINEAPPLE

- Drain **pineapple**, discarding juice; pat dry with paper towels.
- Heat a drizzle of **oil** in a large pan over medium-high heat. Add pineapple and cook, stirring occasionally, until browned, 3-4 minutes. Remove from heat and transfer to a small bowl. Wipe out pan.



### 3 MAKE SALSA

- To bowl with **pineapple**, add **tomato**, **minced onion**, half the **cilantro**, and **lime juice** to taste; stir to combine. Season with **salt** and **pepper**.



### 4 COOK VEGGIES

- Heat a drizzle of **oil** in pan used for pineapple over medium-high heat. Add **green pepper** and cook until slightly softened, 3-4 minutes.
- Add **sliced onion** and cook until veggies are browned and softened, 4-5 minutes more. Season with **salt** and **pepper**. Transfer to a plate.



### 5 COOK CHICKEN

- Meanwhile, pat **chicken\*** dry with paper towels and season all over with **Southwest Spice**, **salt**, and **pepper**.
- Once veggies are done, heat a drizzle of **oil** in same pan over medium-high heat. Add chicken and cook until browned and cooked through, 4-6 minutes.



### 6 FINISH & SERVE

- While chicken cooks, wrap **tortillas** in damp paper towels; microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with **chicken** and **veggies**. Top with **pineapple salsa**, **smoky red pepper crema**, and remaining **cilantro**. Serve with any remaining **lime wedges** on the side.

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