



CHEESY CHICKEN & POBLANO TOSTADAS

with Pico de Gallo & Smoky Red Pepper Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Red Onion



1 | 2
Roma Tomato



¼ oz | ½ oz
Cilantro



1 | 2
Lime



1 | 2
Poblano Pepper



10 oz | 20 oz
Chicken Breast Strips



1 TBSP | 2 TBSP
Southwest Spice Blend



1 tsp | 2 tsp
Chili Powder



1 | 2
Chicken Stock Concentrate



6 | 12
Flour Tortillas
Contains: Wheat



½ Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk



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



1 tsp | 2 tsp
Hot Sauce

HELLO

TOSTADAS

Crispy flat tortillas with plenty of surface area for all the toppings your heart desires



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 830



TOASTY GOODNESS

In step 5, you'll prick the tortillas with a fork to prevent them from forming air pockets and puffing up. Flat tortillas = more surface area for toppings!

BUST OUT

- Small bowl
- Paper towels
- Large pan
- Baking sheet
- Kosher salt
- Black pepper
- Vegetable oil (5 tsp | 8 tsp)

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



1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.**
- Halve and peel **onion**; thinly slice one half. Finely chop remaining onion until you have 2 TBSP. Dice **tomato**. Roughly chop **cilantro**. Quarter **lime**. Halve, core, and thinly slice **poblano** into strips.
- **4 SERVINGS:** Adjust racks to top and middle positions. Thinly slice whole onion; finely chop a few slices until you have 3 TBSP.



4 COOK VEGGIES

- Heat a drizzle of **oil** in pan used for chicken over medium-high heat. Add **sliced onion** and **poblano**. Cook, stirring occasionally, until browned and tender, 5-7 minutes. Season with **chili powder, salt, and pepper**.
- Return **chicken** to pan; toss to combine. Stir in **stock concentrate** and **¼ cup water**. Cook until mixture is thickened and saucy, 1-2 minutes.
- **TIP:** If mixture seems dry, add another splash of water.



2 MAKE PICO DE GALLO

- In a small bowl, combine **chopped onion, tomato, cilantro**, juice from half the **lime**, and a pinch of **salt** and **pepper**.



5 TOAST TORTILLAS

- Meanwhile, drizzle **tortillas** with **1 TBSP oil**; brush or rub to coat all over. Arrange on a baking sheet in a single layer. Gently prick each tortilla in a few places with a fork.
- Toast on top rack of oven, carefully flipping tortillas halfway through, until lightly golden, 4-5 minutes per side.
- **4 SERVINGS:** Use 2 TBSP oil. Divide between 2 baking sheets; toast on top and middle racks, flipping tortillas and swapping baking sheet positions halfway through toasting.
- **TIP:** Watch carefully to avoid burning.



3 COOK CHICKEN

- Pat **chicken*** dry with paper towels. Season all over with **Southwest Spice, salt, and pepper**.
- Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a cutting board. Once cool enough to handle, roughly chop any large pieces. Wipe out pan.



6 SERVE

- Divide **tortillas** between plates; evenly sprinkle with **Mexican cheese**. Top with **chicken mixture, pico de gallo, and smoky red pepper crema**. Drizzle with **hot sauce** to taste. Serve with remaining **lime wedges** on the side.