



CHICKEN CARNITAS TACOS

with Salsa Fresca and Chipotle Lime Crema



HELLO

CHIPOTLE LIME CREMA

This smoky, tangy sauce brings a refreshing zing to taco night.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 680**

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|---|--|---|--|--|---|---|
| 
Red Onion | 
Roma Tomato | 
Lime | 
Chicken Breast Strips | 
Tomato Paste | 
Sour Cream
(Contains: Milk) | 
Flour Tortillas
(Contains: Wheat) |
| 
Poblano Pepper | 
Scallions | 
White Wine Vinegar | 
Fajita Spice Blend | 
Chicken Stock Concentrate | 
Chipotle Powder | |

START STRONG

Want to step up your quick-pickling game in step 2? Zest your lime before quartering it in step 1, then add a pinch to your pickling liquid. This'll add a little somethin' somethin' extra (citrusy notes!) to your onion.

BUST OUT

- 2 Small bowls
- Paper towels
- Large pan
- Medium bowl
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Red Onion 1 | 2
- Poblano Pepper 1 | 1
- Roma Tomato 1 | 2
- Scallions 2 | 4
- Lime 1 | 2
- White Wine Vinegar 5 tsp | 10 tsp
- Chicken Breast Strips* 10 oz | 20 oz
- Sour Cream 2 TBSP | 6 TBSP
- Chipotle Powder 1 tsp | 1 tsp
- Fajita Spice Blend 1 TBSP | 2 TBSP
- Tomato Paste 1.5 oz | 1.5 oz
- Chicken Stock Concentrate 1 | 2
- Flour Tortillas 6 | 12

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Wash and dry all produce. Halve and peel **onion**; finely chop one half and very thinly slice other. Core, deseed, and finely chop **poblano**. Finely dice **tomato**. Trim and thinly slice **scallions**. Quarter **lime**.



4 MAKE CREMA AND SALSA

While chicken cooks, in a small bowl, combine **sour cream**, a squeeze of **lime juice**, **¼ tsp chipotle powder** (taste and add more if you like things spicy), and a pinch of **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. In a medium bowl, combine **tomato**, **scallions**, a large squeeze of **lime juice**, **salt**, and **pepper**.



2 PICKLE ONION

In a small, microwave-safe bowl, combine **vinegar**, **1 tsp sugar** (2 tsp for 4 servings), a large pinch of **salt**, and **1 TBSP water**; stir to dissolve. Stir in **sliced onion**. Microwave for 30 seconds; set aside to quick-pickle, stirring occasionally.



5 MAKE FILLING

Heat a drizzle of **oil** in pan used for chicken over medium-high heat. Add **chopped onion**, **poblano**, **salt**, and **pepper**. Cook, stirring occasionally, until veggies are softened, 3-4 minutes. Return **chicken** to pan and add **Fajita Spice**, **tomato paste**, **stock concentrate**, and **¼ cup water** (⅓ cup for 4 servings). Cook, stirring, until saucy and slightly reduced, 2-3 minutes. Turn off heat. Season with **salt** and **pepper**.



3 COOK CHICKEN

Pat **chicken** dry with paper towels. Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken and season with **salt** and **pepper**. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. If necessary, wipe out pan.



6 FINISH AND SERVE

Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm and pliable, about 30 seconds. Divide **chicken filling**, **salsa**, **pickled onion** (draining first), and **crema** between tortillas. (**TIP:** Alternatively, put everything in individual serving bowls and let everyone assemble their own tacos.) Serve with any remaining **lime wedges** on the side.

BOWLED OVER

Next time, ditch the tortillas and assemble your taco ingredients over rice instead!

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