



# CHOPPED CHICKEN THIGH TACOS

with Poblano Pepper, Green Salsa, and Monterey Jack Cheese



## HELLO GREEN SALSA

This tomatillo-based topping adds a bright, tangy twist to Mexican-style dishes.

**PREP: 10 MIN** | **TOTAL: 25 MIN** | **CALORIES: 790**



Poblano Pepper



Chicken Thighs



Green Salsa



Sour Cream  
(Contains: Milk)



Lime



Roma Tomato



Flour Tortillas  
(Contains: Wheat)



Monterey Jack Cheese  
(Contains: Milk)

## START STRONG

If you don't have a zester, fret not. Use a veggie peeler or knife to remove wide strips of the lime skin. Cut the strips into long thin slices before very finely mincing.

## BUST OUT

- Zester
- Large pan
- Medium bowl
- Paper towel
- Small bowl
- Olive oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                        |                   |
|------------------------|-------------------|
| • Poblano Pepper       | 1   2             |
| • Lime                 | 1   2             |
| • Chicken Thighs       | 12 oz   24 oz     |
| • Roma Tomato          | 1   2             |
| • Green Salsa          | 7.06 oz   7.06 oz |
| • Flour Tortillas      | 6   12            |
| • Sour Cream           | 2 TBSP   4 TBSP   |
| • Monterey Jack Cheese | ¼ Cup   ½ Cup     |

## HELLO WINE



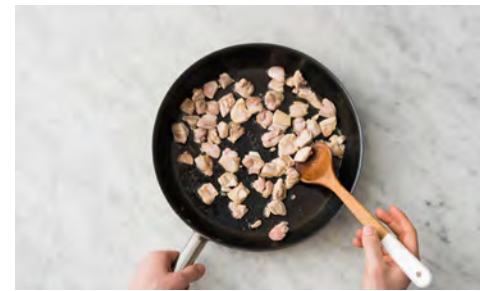
PAIR WITH  
Armitage California Chenin  
Blanc, 2016

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## 1 PREP

Wash and dry all produce. Core and seed **poblano**, then cut into ½-inch squares. Zest 1 tsp zest from **lime**, then cut into quarters. Cut **chicken** into ½-inch pieces.



## 2 COOK CHICKEN

Heat a large drizzle of **olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **chicken** and season with **salt** and **pepper**. Cook, stirring occasionally, until lightly browned, about 2 minutes.



## 3 COOK POBLANO

Add **poblano** to pan with **chicken**. Continue cooking until chicken is cooked through and poblano is softened, about 5 minutes more.



## 4 MIX SALSA

Meanwhile, core, halve, and dice **tomato**. Place in a medium bowl and set aside. Once **chicken** and **poblano** are done cooking, stir **2 TBSP salsa** into pan. Add remaining salsa to bowl with tomato and stir to combine.



## 5 WARM TORTILLAS AND MAKE CREMA

Wrap **tortillas** in a lightly dampened paper towel and microwave until warm, 30-45 seconds. In a small bowl, stir together **sour cream**, **lime zest**, and **1 tsp lime juice**.



## 6 ASSEMBLE AND SERVE

Divide **chicken and poblano mixture** between **tortillas**. Spoon **salsa** and **crema** over top. Sprinkle with **cheese**. Serve any remaining **lime quarters** on the side for squeezing over.

## TACO TIME!

You couldn't fit more tastiness into a tortilla if you tried.

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