



Grilled Chicken Tacos

with Lime Crema and Seasoned Rice

Grill

Quick

25 Minutes



Chicken Tenders



Mexican Seasoning



Flour Tortillas



Guacamole



Feta Cheese, crumbled



Sour Cream



Lime



Parboiled Rice



Sweet Bell Pepper



Shallot

HELLO GUACAMOLE

This tasty avocado sauce adds the perfect amount of creaminess to tacos!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Bust out

Measuring spoons, zester, aluminum foil, medium pot, large bowl, small bowl, measuring cups, paper towels

Ingredients

	2 Person	4 Person
Chicken Tenders ♦	310 g	620 g
Mexican Seasoning	2 tbsp	4 tbsp
Flour Tortillas	6	12
Guacamole	3 tbsp	6 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Sour Cream	3 tbsp	6 tbsp
Lime	1	1
Parboiled Rice	¾ cup	1 ½ cups
Sweet Bell Pepper	160 g	320 g
Shallot	50 g	100 g
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Cook rice

- Peel, then finely chop **shallot**.
- Heat a medium pot over medium heat.
- When hot, add **½ tsp oil** (dbl for 4 ppl), then **shallots, rice** and **½ tsp Mexican Seasoning** (dbl for 4 ppl). Cook, stirring often, until fragrant, 2-3 min.
- Add **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) and bring to a boil over high.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 15-18 min.
- Remove the pot from heat. Set aside, still covered.



Grill chicken

- Add **chicken** to one side of the grill.
- Reduce heat to medium, then close lid and grill, flipping once, until **chicken** is cooked through, 4-5 min per side.**



Prep

- Meanwhile, core, then cut **pepper** into quarters.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Pat **chicken** dry with paper towels.
- Add **chicken, 1 tbsp oil, ¼ tsp salt** (dbl both for 4 ppl) and **remaining Mexican Seasoning** to a large bowl. Toss to coat. Set aside.



Cook peppers and warm tortillas

- Wrap **tortillas** in foil.
- Add **peppers** to the other side of the grill. Close lid and grill, flipping once, until tender-crisp, 4-5 min.
- Place **tortilla packet** on the grill next to **peppers**. Close lid and grill, flipping once, until warmed through, 2-3 min.
- Remove from the grill and set aside.



Make crema

- Add **sour cream, ¼ tsp lime zest, ½ tsp lime juice, ¼ tsp sugar** and **1 tsp water** (double all for 4 ppl) to a small bowl.
- Season with **salt** and **pepper**, then stir to combine.



Finish and serve

- Fluff **rice** with a fork. Stir in **remaining lime zest**.
- Cut **peppers** into ¼-inch strips.
- Slice **chicken**.
- Divide **tortillas** between plates. Top with **chicken, peppers, guacamole** and **feta**. Drizzle **lime crema** over top.
- Serve **rice** alongside.
- Squeeze a **lime wedge** over top, if desired.