



ONE-PAN TROPICAL CHICKEN TACOS

with Pineapple Kiwi Salsa and Lime Crema



HELLO
PINEAPPLE KIWI SALSA
 A sweet and tangy taco topping that's anything but ordinary

PREP: 15 MIN | **TOTAL: 30 MIN** | **CALORIES: 560**

- Red Onion
- Kiwi
- Lime
- Chicken Stir-Fry
- Southwest Spice Blend
- Hot Sauce
- Bell Peppers*
- Cilantro
- Pineapple
- Blackening Spice
- Sour Cream (Contains: Milk)
- Flour Tortillas (Contains: Wheat)

* Your bell peppers may be orange, yellow, or red. No matter what the color, they will still be delicious!

START STRONG

To prep the kiwi, trim off the top and bottom ends, stand it upright on your cutting board, then carefully peel away the skin with your knife.

BUST OUT

- Peeler
- Zester
- Strainer
- 2 Small bowls
- Medium bowl
- Large pan
- Vegetable oil (4 tsp)
- Paper towels

INGREDIENTS

Ingredient 4-person

- Red Onion 1
- Bell Peppers 2
- Kiwi 1
- Cilantro ¼ oz
- Lime 1
- Pineapple 8 oz
- Chicken Stir-Fry 20 oz
- Blackening Spice 1 TBSP
- Southwest Spice Blend 1 TBSP
- Sour Cream 6 TBSP
- Hot Sauce 1 tsp
- Flour Tortillas 12

WINE CLUB

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1 PREP

Wash and dry all produce. Halve and peel **onion**; thinly slice one half. Mince other half until you have 2 TBSP (save the remainder for another use). Core and seed **bell peppers**, then cut into thin strips. Peel and finely dice **kiwi**. Chop **cilantro**. Zest and halve **lime**. Drain **pineapple** over a small bowl, reserving juice. Roughly chop fruit.



4 COOK CHICKEN

Pat **chicken** dry with a paper towel. Heat another large drizzle of **oil** in same pan over medium-high heat. Add chicken, **blackening spice**, **Southwest spice**, and a few large pinches of **salt**. Cook, tossing occasionally, until meat is cooked through, 4-6 minutes.



2 MAKE SALSA

Place **kiwi**, **chopped pineapple**, **2 TBSP pineapple juice**, **minced onion**, **cilantro**, and **lime zest** in a medium bowl. Squeeze in **juice** from lime halves. Season with a small pinch of **salt**. Toss to combine and set aside.



5 MAKE CREMA

While chicken cooks, stir together **sour cream** and **hot sauce** (to taste) in another small bowl. Add **water** 1 tsp at a time until crema mixture has a drizzling consistency. Season with **salt**.



3 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **sliced onion**, **bell peppers**, and a large pinch of **salt** to pan. Cook, stirring occasionally, until tender and starting to char, 5-7 minutes. Season with salt and **pepper**, then transfer to a plate and set aside.



6 FINISH AND SERVE

Wrap **tortillas** in a damp paper towel. Microwave on high until warm, about 30 seconds. Divide tortillas between plates, then fill each with **chicken** and **veggies**. Spoon **salsa** over, drizzle with **crema**, and serve.

FRESH TALK

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