



CHICKEN PINEAPPLE PARTY TACOS

with Bell Pepper and Fresh Radishes



HELLO

PINEAPPLE SALSA

Turn up the sweet with this fruity taco topper

PREP: 20 MIN | TOTAL: 35 MIN | CALORIES: 590



Red Onion



Radishes



Cilantro



Pineapple



Flour Tortillas
(Contains: Wheat)



Red Bell Pepper



Lime



Chicken Thighs



Mexican Spice Blend



Sour Cream
(Contains: Milk)

START STRONG

If you don't have a microwave, wrap the tortillas in foil and warm them in the oven for 5 minutes at 425 degrees.

BUST OUT

- Strainer
- Small bowl
- Medium bowl
- Large pan
- Paper towel
- Oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

• Red Onion	1 1
• Red Bell Pepper	1 2
• Radishes	3 6
• Lime	1 2
• Cilantro	¼ oz ¼ oz
• Pineapple	4 oz 8 oz
• Chicken Thighs	12 oz 24 oz
• Mexican Spice Blend	1 TBSP 1 TBSP
• Flour Tortillas	4 8
• Sour Cream	4 TBSP 8 TBSP

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1 PREP Wash and dry all produce. Peel and halve **onion**. Mince enough so that you have 1 TBSP minced onion. Slice remainder. Core, seed, and remove white ribs from **bell pepper**, then thinly slice. Thinly slice **radishes**. Cut **lime** in half. Pick **cilantro leaves** from stems. Finely chop half the leaves.



4 COOK VEGGIES Heat another drizzle of **oil** in same pan. Add **pepper** and sliced **onion**. Cook, tossing occasionally, until softened and lightly browned, 3-4 minutes.



2 MAKE SALSA Drain **pineapple**, then finely chop. In a small bowl, stir together **pineapple**, juice from one **lime** half, **minced onion**, and finely chopped **cilantro**. Season with **salt** and **pepper**.



5 WARM Wrap **tortillas** in a damp paper towel and microwave until warm and soft, about 30 seconds. Cut remaining **lime** half into 4 wedges.



3 COOK CHICKEN Chop **chicken** into 1-inch pieces. In a medium bowl, toss chicken, **Mexican spice blend**, and **salt** and **pepper**. Heat a drizzle of **oil** in large pan over medium-high heat. Add **chicken** and cook, tossing occasionally, until browned and no longer pink in center, 4-5 minutes. Remove from pan and set aside in a serving dish or bowl.



6 SET UP TACO BAR Place **chicken**, **pepper mixture**, **cilantro leaves**, **radishes**, **sour cream**, **lime wedges**, **tortillas**, and **salsa** in individual serving plates or bowls and invite everyone to assemble their own tacos.

LET'S SALSA!

The pineapple condiment is great on seafood and pork, too.