



# CHICKEN PINEAPPLE PARTY TACOS

with Bell Peppers and Fresh Radishes



## HELLO

### PINEAPPLE SALSA

Turn up the sweet with this fruity taco topper

PREP: 20 MIN | TOTAL: 35 MIN | CALORIES: 600



Red Onion



Radishes



Cilantro



Pineapple



Flour Tortillas  
(Contains: Wheat)



Red Bell Peppers



Limes



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 (4 tsp)

## INGREDIENTS

Ingredient 4-person

- |   |        |
|---|--------|
| • Red Onion   | 1      |
| • Red Bell Peppers  | 2      |
| • Radishes  | 6      |
| • Limes   | 2      |
| • Cilantro  | ¼ oz   |
| • Pineapple   | 8 oz   |
| • Chicken Thighs  | 24 oz  |
| • Mexican Spice Blend  | 1 TBSP |
| • Flour Tortillas   | 8      |
| • Sour Cream  | 8 TBSP |

Share your #HelloFreshPics with us!  
(800) 733-2414 HelloFresh.com  
hello@hellofresh.com



### 1 PREP

**Wash and dry all produce.** Peel and halve **onion**. Mince enough so that you have 2 TBSP minced **onion**. Slice remainder. Core, seed, and remove white ribs from **bell peppers**, then thinly slice. Thinly slice **radishes**. Cut one **lime** in half. Pick **cilantro leaves** from stems. Finely chop half the leaves.



### 4 COOK VEGGIES

Heat another large drizzle of **oil** in same pan. Add **peppers** 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 halved **lime**, **minced onion**, and finely chopped **cilantro**. Season with **salt** and **pepper**.



### 5 WARM TORTILLAS

Wrap **tortillas** in a damp paper towel and microwave until warm and soft, about 30 seconds. Cut remaining **lime** into 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 large 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.