



Chipotle Chicken Asado-Inspired Tacos

with Charred Poblanos

Gourmet Tacos

Spicy

30 Minutes



Chicken Breasts ⁺
2 | 4



Flour Tortillas
6 | 12



Hot Pepper [✓]
1 | 2



Yellow Onion
1 | 2



Tex-Mex Paste
1 tbsp | 2 tbsp



Guacamole
3 tbsp | 6 tbsp



Sour Cream
2 | 4



Chipotle Sauce
2 tbsp | 4 tbsp



Tomato
1 | 2



Feta Cheese, crumbled
¼ cup | ½ cup



Lime
1 | 2



Tortilla Chips
85 g | 170 g



Tomato Salsa
½ cup | 1 cup

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.

1



Prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

- Core, then cut **hot pepper** into ¼-inch strips.
- Halve, peel, then cut **onion** into ½-inch slices.
- Cut **tomato** into ¼-inch pieces.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.

2



Prep and marinate chicken

- Pat **chicken** dry with paper towels.
- Cut **chicken** into ½-inch cubes.
- Add **chicken**, **Tex-Mex Paste**, **lime zest** and **½ tbsp** (1 tbsp) **juice** to a medium bowl.
- Season with **salt** and **pepper**, then toss to coat.
- Set aside.

3



Mix chipotle cream

- Add **chipotle sauce**, **sour cream** and **½ tsp** (1 tsp) **lime juice** to a small bowl.
- Season with **salt** and **pepper**, then stir to combine. Set aside.

4



Broil chicken and veggies

- Add **chicken** to half of a foil-lined baking sheet. Spread out into an even layer.
- Broil **chicken** in the **top** of the oven until golden, 4-6 min.
- Carefully remove baking sheet from the oven. Add **onions**, **hot peppers** and **1 tbsp** (2 tbsp) **oil** to the other side of the baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Broil **chicken** and **veggies** in the **top** of the oven until **chicken** is cooked through and **veggies** are charbroiled, 3-6 min.**

5



Warm tortillas

- Meanwhile, wrap **tortillas** in foil, then place in the **bottom** of the oven until warm, 4-5 min. (**TIP:** You can skip this step if you don't want to warm the tortillas.)

6



Finish and serve

- Divide **hot peppers** and **onions** between **tortillas**. Top with **chicken**, **tomato** and **feta**.
- Spoon **some chipotle cream** over top.
- Serve with **remaining lime wedges**.
- Serve **salsa**, **guacamole** and **chips** on the side.

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

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