



Chipotle Chicken Asado-Inspired Tacos

with Charred Hot Peppers

Spicy

Gourmet Tacos

30 Minutes

Swap



Organic Chicken Breasts
2 | 4

Customized Protein

+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Chicken Breasts
2 | 4



Flour Tortillas
6 | 12



Hot Pepper
1 | 2



Yellow Onion
1 | 2



Tex-Mex Paste
1 tbs | 2 tbs



Guacamole
3 tbs | 6 tbs



Sour Cream
2 | 4



Chipotle Sauce
2 tbs | 4 tbs



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.

Pantry items | Oil, pepper, salt

Cooking utensils | Aluminum foil, baking sheet, measuring spoons, medium bowl, paper towels, small bowl, zester

1



Prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Core, then cut **hot peppers** 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

- [Swap](#) | [Organic Chicken Breasts](#)
- 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.

Measurements within steps **1 tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Prep and marinate chicken

[Swap](#) | [Organic Chicken Breast](#)

If you've opted to get **organic chicken**, prep and cook in the same way the recipe instructs you to prep and cook the **regular chicken**.

* 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.