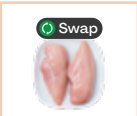




# Chipotle Chicken Asado-Inspired Tacos

## with Charred Hot Green Peppers

Spicy 30 Minutes



Organic Chicken  
Breasts  
2 | 4

Customized Protein

+ Add

Swap

or

x2 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 Peppers  
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  
1/4 cup | 1/2 cup



Lime  
1 | 2



Tortilla Chips  
85 g | 170 g



Tomato Salsa  
1/2 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.

Ingredient quantities 56 g | 113 g  
2-serving | 4-serving

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**) **lime 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 one 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 half 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, tomatoes** 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 <b>tbsp</b>	(2 <b>tbsp</b> )	<b>oil</b>
2-serving	4-serving	Ingredient

### For 6 servings

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.

\* 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.