



# Chicken Tinga Tacos

with Lime Aioli

Spicy

30 Minutes



Chicken Thighs/Leg



Crushed Tomatoes  
with Garlic and Onion



Mexican Seasoning



Poblano Pepper



Lime



Mayonnaise



Cilantro



Feta Cheese,  
crumbled



Flour Tortillas, 6-inch



Chipotle Powder

HELLO MEXICAN SEASONING

*Smoky, sweet and spicy combined for the perfect Tex Mex flavour!*

## Start here

Wash and dry all produce.

### Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

## Bust Out

Microplane/zester, measuring spoons, tongs, spatula, small bowl, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs/Leg *	310 g ***	620 g ***
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Mexican Seasoning	1 tbsp	2 tbsp
Poblano Pepper 🌶️	160 g	320 g
Lime	1	2
Mayonnaise	4 tbsp	8 tbsp
Cilantro	7 g	14 g
Feta Cheese, crumbled	¼ cup	½ cup
Flour Tortillas, 6-inch	6	12
Chipotle Powder 🌶️	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

\*\*\* Minimum weight on chicken

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

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## 1 Prep

Core, then cut **poblanos** into ¼-inch pieces, removing seeds for less heat. (NOTE: We suggest using gloves when prepping poblanos!) Roughly chop **cilantro**. Zest **lime**, then juice **half** (whole lime for 4 ppl). Cut **remaining** into wedges. Pat **chicken** dry with paper towels, then season with **Mexican Seasoning, salt** and **pepper**.



## 4 Make lime aioli

Add **lime zest, mayonnaise** and **1 tbsp water** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



## 2 Start chicken

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **chicken**. Cook, until golden-brown, 2-3 min per side. (TIP: It's okay if it doesn't cook all the way through at this step!)



## 5 Warm tortillas

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (NOTE: You can skip this step if you don't want to warm the tortillas!)



## 3 Make chicken tinga

Add **poblanos, crushed tomatoes, chipotle powder** (NOTE: Reference Heat Guide), **lime juice** and **¼ cup** of **water** (dbl for 4 ppl) to the pan with the **chicken**, stirring to combine. Season with **salt** and **pepper**. Bring to a boil, then reduce to heat to medium. Simmer until **sauce** is reduced slightly and **chicken** is cooked through, 10-12 min.\*\*



## 6 Finish and serve

Using two forks, pull **chicken** into smaller pieces, then stir into the **sauce**. Divide **tortillas** between plates. Top each **tortilla** with **chicken tinga** and **lime aioli**. Sprinkle **feta** and **cilantro** over top. Serve with **lime wedges** on the side.

## Dinner Solved!