

Chicken Tinga Tacos

with Lime Aioli

Spicy

30 Minutes



Chicken Thighs



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 combine for the perfect Tex-Mex flavour!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 3:

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

Bust out

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

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
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	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

♦ 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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Prep

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



Make lime aioli

While **chicken** cooks, add **lime zest, mayo** and **1 tbsp water** (dbl for 4 ppl) to a small bowl. Season with **salt and pepper**, then stir to combine.



Start chicken

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



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 tortillas!)



Make chicken tinga

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



Finish and serve

When **chicken** is done, use tongs to transfer it to a large plate or a clean surface. Shred **chicken** into bite-sized pieces, then stir into **sauce**. Divide **tortillas** between plates. Top **each tortilla** with **chicken tinga** and **lime aioli**. Sprinkle **feta** and **cilantro** over top. Squeeze over a **lime wedge**, if desired.

Dinner Solved!