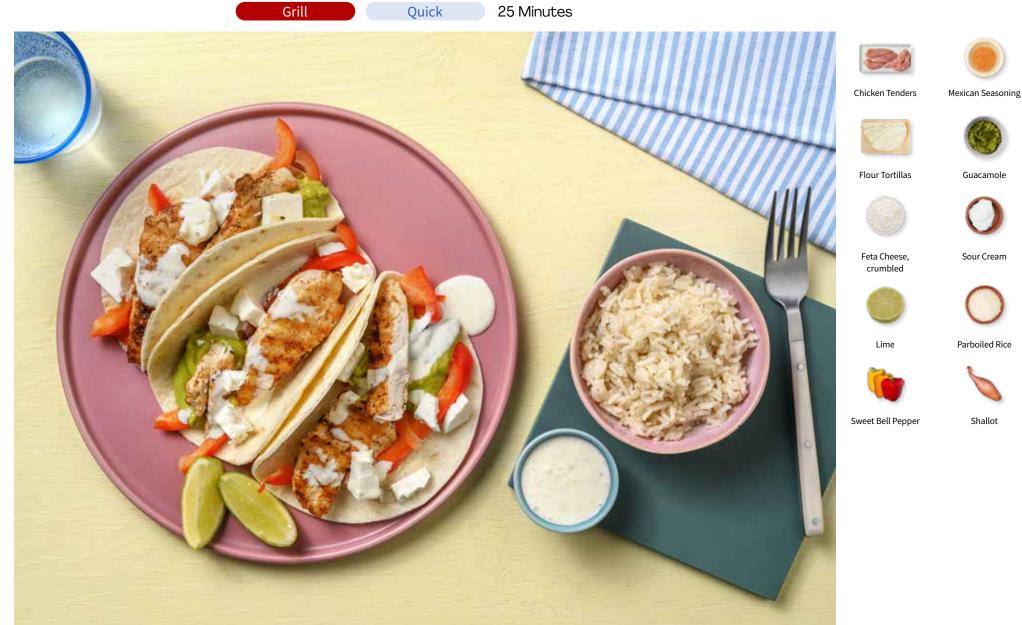


# **Grilled Chicken Tacos**

with Lime Crema and Seasoned Rice

25 Minutes



HELLO GUACAMOLE This tasty avocado sauce adds the perfect amount of creaminess to tacos!

# Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

#### **Bust out**

Measuring spoons, zester, aluminum foil, medium pot, large bowl, small bowl, measuring cups, paper towels

#### Ingredients

	2 Person	4 Person
Chicken Tenders •	310 g	620 g
Mexican Seasoning	2 tbsp	4 tbsp
Flour Tortillas	6	12
Guacamole	3 tbsp	6 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Sour Cream	3 tbsp	6 tbsp
Lime	1	1
Parboiled Rice	¾ cup	1 ½ cups
Sweet Bell Pepper	160 g	320 g
Shallot	50 g	100 g
Sugar*	1⁄4 tsp	½ 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 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.

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## **Cook** rice

- Peel, then finely chop shallot.
- Heat a medium pot over medium heat.
- When hot, add ½ tbsp oil (dbl for 4 ppl), then shallots, rice and 1/2 tbsp Mexican Seasoning (dbl for 4 ppl). Cook, stirring often, until fragrant, 2-3 min.

• Add 1 ¼ cups water and ½ tsp salt (dbl both for 4 ppl) and bring to a boil over high.

- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 15-18 min.
- Remove the pot from heat. Set aside, still covered.



#### Prep

• Meanwhile, core, then cut pepper into quarters.

Zest, then juice half the lime (whole lime for

- 4 ppl). Cut any remaining lime into wedges.
- Pat chicken dry with paper towels.

• Add chicken, 1 tbsp oil, 1/4 tsp salt (dbl both for 4 ppl) and remaining Mexican Seasoning to a large bowl. Toss to coat. Set aside.



#### Make crema

• Add sour cream, 1/4 tsp lime zest, 1/2 tbsp lime juice, <sup>1</sup>/<sub>4</sub> tsp sugar and 1 tsp water (double all for 4 ppl) to a small bowl.

• Season with salt and pepper, then stir to combine.

### Grill chicken

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- Add chicken to one side of the grill.
- Reduce heat to medium, then close lid and grill, flipping once, until chicken is cooked through, 4-5 min per side.\*\*

# Cook peppers and warm tortillas

- Wrap tortillas in foil.
- Add **peppers** to the other side of the grill. Close lid and grill, flipping once, until tendercrisp, 4-5 min.
- Place tortilla packet on the grill next to peppers. Close lid and grill, flipping once, until warmed through, 2-3 min.
- Remove from the grill and set aside.



#### **Finish and serve**

• Fluff rice with a fork. Stir in remaining lime zest.

- Cut peppers into 1/4-inch strips.
- Slice chicken.

• Divide tortillas between plates. Top with chicken, peppers, guacamole and feta. Drizzle lime crema over top.

- Serve **rice** alongside.
- Squeeze a lime wedge over top, if desired.