



Smoky Pollo Asado-Inspired Tacos

with Charred Poblanos

Taco Night

Spicy

30 Minutes



Chicken Breasts



Flour Tortillas



Poblano Pepper



Yellow Onion



Tex-Mex Paste



Guacamole



Sour Cream



Chipotle Sauce



Roma Tomato



Feta Cheese, crumbled



Lime



Tortilla Chips



Tomato Salsa

HELLO TEX-MEX PASTE

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

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

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

Bust out

Baking sheet, medium bowl, measuring spoons, zester, aluminum foil, small bowl, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Flour Tortillas	6	12
Poblano Pepper 🍌	160 g	320 g
Yellow Onion	113 g	226 g
Tex-Mex Paste	1 tbsp	2 tbsp
Guacamole	3 tbsp	6 tbsp
Sour Cream	6 tbsp	12 tbsp
Chipotle Sauce 🍌	2 tbsp	4 tbsp
Roma Tomato	80 g	160 g
Feta Cheese, crumbled	¼ cup	½ cup
Lime	1	2
Tortilla Chips	85 g	170 g
Tomato Salsa	½ cup	1 cup
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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Prep

- Core, then cut **poblano** 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.



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 the baking sheet from the oven. Add **onions, poblanos** 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.**



Prep and marinate chicken

- Pat **chicken** dry with paper towels.
- Cut **chicken** into ½-inch cubes.
- Add **chicken, Tex-Mex paste, lime zest** and **1 tbsp** (2 tbsp) **juice** to a medium bowl.
- Season with **salt** and **pepper**, then toss to coat.
- Set aside.



Warm tortillas

- Meanwhile, wrap **tortillas** in foil, then place in the **middle** of the oven until warm, 4-5 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



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.



Finish and serve

- Divide **poblanos 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.

Dinner Solved!