



Southwestern-Inspired Chicken Tacos

with Charred Corn and Tomato Salsa

Family Friendly 30 Minutes



Chicken Breasts



Flour Tortillas



Southwest Spice Blend



Corn Kernels



Tomato Salsa



Feta Cheese, crumbled



Red Onion

HELLO SOUTHWEST SPICE BLEND

This blend is crucial in Tex-Mex dishes and adds Southern flair to these tacos!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

Baking sheet, large non-stick pan, paper towels, measuring spoons, medium bowl

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Flour Tortillas	6	12
Southwest Spice Blend	1 tbsp	2 tbsp
Corn Kernels	113 g	227 g
Tomato Salsa	½ cup	1 cup
Feta Cheese, crumbled	¼ cup	½ cup
Red Onion	56 g	113 g
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.

Contact

Call us | (855) 272-7002

HelloFresh.ca

    @HelloFreshCA



1

Prep

- Peel, then cut **half the onion** into ½-inch slices (whole onion for 4 ppl).
- Pat **chicken** dry with paper towels. Season with **salt** and **pepper**, then rub **Southwest Spice Blend** all over **chicken**.



2

Cook chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. (**NOTE:** Don't overcrowd the pan; cook chicken in 2 batches if needed.) Cook until golden, 1-2 min per side.
- Transfer **chicken** to an unlined baking sheet.
- Roast **chicken** in the **middle** of the oven until cooked through, 10-14 min.**



3

Char veggies

- Meanwhile, add **corn** and **onions** to the same pan. Cover and cook, stirring once halfway through, until 'charred' or dark golden-brown, 4-6 min.
- Season with **salt** and **pepper**, to taste.



4

Finish chicken

- Thinly slice **chicken**.
- Add **chicken** and **half the salsa** to a medium bowl, then toss to combine.
- Season with **salt** and **pepper**, to taste.



5

Warm tortillas

- Wrap **tortillas** in paper towels.
- Microwave until **tortillas** are warm and flexible, 1 min.



6

Finish and serve

- Divide **tortillas** between plates, then top with **chicken** and **veggies**.
- Spoon **remaining salsa** over top, then sprinkle with **feta**.

Dinner Solved!