



# ONE-PAN TROPICAL CHICKEN TACOS

with Pineapple Salsa and Lime Crema



## HELLO

### PINEAPPLE SALSA

A sweet and tangy taco topping that's anything but ordinary

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 610



Shallot



Cilantro



Pineapple



Blackening Spice



Sour Cream  
(Contains: Milk)



Flour Tortillas  
(Contains: Wheat)



Bell Pepper\*



Lime



Chicken Stir-Fry



Southwest  
Spice Blend



Hot Sauce

\* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

## START STRONG

Take your chicken to the next level: make sure to preheat your pan in step 4 until the oil starts to shimmer, then add chicken in a single layer. Stir only once a delicious crust has formed.

## BUST OUT

- Zester
- Strainer
- 3 Small bowls
- Large pan
- Paper towels
- Vegetable oil (4 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                         |                 |
|-------------------------|-----------------|
| • Cilantro              | ¼ oz   ¼ oz     |
| • Lime                  | 1   1           |
| • Shallot               | 1   2           |
| • Pineapple             | 4 oz   8 oz     |
| • Bell Pepper           | 1   2           |
| • Chicken Stir-Fry      | 10 oz   20 oz   |
| • Blackening Spice      | ½ TBSP   1 TBSP |
| • Southwest Spice Blend | ½ TBSP   1 TBSP |
| • Sour Cream            | 4 TBSP   8 TBSP |
| • Hot Sauce             | 1 tsp   2 tsp   |
| • Flour Tortillas       | 6   12          |

## WINE CLUB

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## 1 PREP

**Wash and dry all produce.** Chop **cilantro**. Zest and halve **lime**. Halve and peel **shallot**. Thinly slice one half; mince remaining half until you have 2 TBSP. Halve, core, and deseed **bell pepper**, then cut into thin strips. Drain **pineapple** over a small bowl, reserving juice. Roughly chop pineapple.



## 4 COOK CHICKEN

Pat **chicken** dry with a paper towel. Heat another large drizzle of **oil** in same pan over medium-high heat. Add chicken, **½ TBSP blackening spice**, **½ TBSP Southwest Spice** (we sent more of each), and a few large pinches of **salt**. Cook, stirring occasionally, until chicken is cooked through, 4-6 minutes.



## 2 MAKE SALSA

In another small bowl, combine **cilantro**, **lime zest**, **minced shallot**, **pineapple**, **2 TBSP pineapple juice**, and **juice** from both lime halves. Season with a small pinch of **salt**.



## 5 MAKE CREMA

While chicken cooks, combine **sour cream** and **hot sauce** (to taste) in a third small bowl. Add **water**, 1 tsp at a time, until mixture has a drizzling consistency. Season with **salt**.



## 3 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **sliced shallot**, **bell pepper**, and a pinch of **salt** and **pepper**. Cook, stirring occasionally, until tender and beginning to char, 5-7 minutes. Turn off heat; transfer to a plate.



## 6 FINISH AND SERVE

Wrap **tortillas** in a damp paper towel. Microwave on high until warm, about 30 seconds. Divide tortillas between plates, then fill with **chicken** and **veggies**. Top with **salsa**. Drizzle with **crema** and serve.

## MORE, PLEASE!

Love this fruity salsa? It also pairs perfectly with grilled salmon or swordfish.

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