



Spicy Green Chili Chicken Thigh Tostadas

WITH CORN AND CHEDDAR CHEESE

Classic



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

Difficulty Level

EASY

Spice Level

SPICY

You Will Need

Olive Oil, Salt, Cooking Spray
Baking Sheet, Mixing Bowl,
Large Non-Stick Pan

Ingredients

- 2 oz. Fire-Roasted Diced Hatch Green Chile Peppers
- 3 oz. Corn Kernels
- 4 Small Flour Tortillas
- 2 tsp. Taco Seasoning
- 1 fl. oz. Green Chili Aioli
- 2 Green Onions
- 2 oz. Shredded Cheddar Cheese
- 1 oz. Sour Cream
- 14 oz. Diced Chicken Thighs

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/18199

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray



1. Bake the Tortillas

- Tostadas are a delicious, but messy treat. For this recipe, they can easily be converted to tacos. Simply warm tortillas in oven for 1-2 minutes after completing steps, omitting the baking in step 1.
- Poke **tortillas** with a fork all over, 10 times for each tortilla.
- Place tortillas on prepared baking sheet. Drizzle with 1 tsp. **olive oil** and massage oil into tortillas.
- Bake in hot oven until browned and crispy, 5-7 minutes.
- While tortillas bake, prepare ingredients.



2. Prepare the Ingredients

- Trim and thinly slice **green onions**.
- In a mixing bowl, combine **green chili aioli** (to taste) and **sour cream**. Set aside.
- Pat **chicken thighs** dry, and season all over with a pinch of **salt**. Don't worry about trimming. Excess fat will render while cooking and add flavor.



3. Start the Chicken Mixture

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **chicken** and **seasoning blend** to hot pan. Stir occasionally until chicken is lightly browned, 4-5 minutes.



4. Finish the Chicken Mixture

- Stir **corn**, **hatch chiles** (use less if spice-averse), and **green onions** into hot pan.
- Stir occasionally until vegetables are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 2-3 minutes.
- Remove from burner.



5. Bake Tostadas and Finish Dish

- Spread **green chili-sour cream mixture** (to taste) evenly on **tortillas**. Top evenly with **chicken mixture**, then **cheese**.
- Bake again in hot oven until cheese has melted, 5-7 minutes.
- Plate dish as pictured on front of card. Bon appétit!