



Spicy Green Chili Chicken Thigh Tostadas

WITH CORN AND CHEDDAR

Meal Kit



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

You Will Need

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

Difficulty Level

EASY

Spice Level

SPICY

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.

Ingredients

- 1 3/4 oz. Fire-Roasted Diced Hatch Green Chile Peppers
 - 2 Green Onions
 - 2 oz. Shredded Cheddar Cheese
 - 4 Small Flour Tortillas
 - 2 tsp. Taco Seasoning
 - 1 fl. oz. Green Chili Aioli
 - 1 oz. Sour Cream
 - 3 oz. Corn Kernels
- ### Customize It Options
- 10 oz. Diced Chicken Thighs
 - 8 oz. Shrimp
 - 12 oz. Boneless Skinless Chicken Breasts
 - 10 oz. Diced Boneless Skinless Chicken Breasts

View nutritional information at www.homechef.com/23487

*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

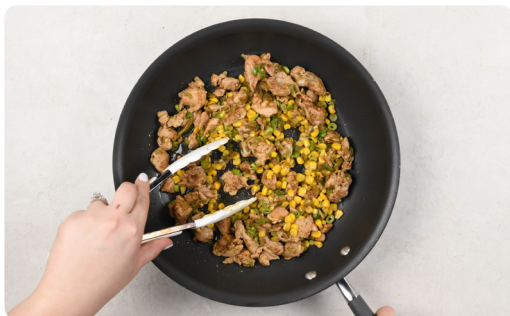
Customize It Instructions

- If using **whole chicken breasts**, pat dry, and on a separate cutting board, cut into 1" dice. Follow same instructions as diced chicken thighs.
- If using **diced chicken breasts**, follow same instructions as diced chicken thighs.
- If using **shrimp**, follow same instructions as diced chicken thighs in Steps 2, 3, and 4, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.



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** dry and season all over with a pinch of **salt**. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*



4. Finish the Chicken Mixture

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



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.
- Carefully remove from oven. Set aside.
- While tortillas bake, continue recipe.



3. Start the Chicken Mixture

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **chicken** and **taco seasoning** to hot pan. Stir occasionally until chicken is lightly browned, 4-5 minutes.
- *Chicken will finish cooking in a later step.*



5. Bake Tostadas and Finish Dish

- Spread **green chili-sour cream mixture** (to taste) evenly on tortillas. Top with **chicken mixture**, then **cheese**.
- Bake again in hot oven until cheese has melted, 5-6 minutes.
- Carefully remove from oven.
- Plate dish as pictured on front of card. Bon appétit!