

Poblano Chicken Tacos

WITH CHIPOTLE-LIME SLAW

Fast & Fresh



Prep & Cook Time

20-30 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

SPICY

You Will Need

Baking Sheet, Mixing Bowl

Ingredients

- 1 oz. Cream Cheese
- 4 oz. Fire Roasted Salsa
- 3 oz. Diced Poblano
- 2 oz. Chipotle Crema
- 8 oz. Fully Cooked Seasoned Diced Chicken Breast
- 4 oz. Slaw Mix
- 2 tsp. Taco Seasoning
- 1 Lime
- 6 Small Flour Tortillas
- 1 oz. Shredded Nacho/Taco Cheese Blend

View nutritional information at
www.homechef.com/26474

**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, sesame, and shellfish ingredients.

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

For Food Safety: Heat to a minimum internal temperature of **165°F** as measured by a thermometer. Heating times may vary.

Share your meal with @realhomechef



Microwave

- Thoroughly rinse any fresh produce and pat dry. Halve **lime**. Cut one half into wedges and juice the other half. Drain **chicken**, pat dry, and separate pieces.
- In a mixing bowl, combine **slaw**, **chipotle crema**, and 1 Tbsp. lime juice. Set aside.
- In provided tray, combine chicken, **poblanos** (to taste), **salsa** (to taste), **taco seasoning**, and **cream cheese**. *Cream cheese will melt as meal heats.*
- Cover tray with a damp paper towel. Microwave covered until heated through, 4-5 minutes.
- Carefully remove from microwave and stir to combine. Rest, 3 minutes.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, fill tortillas with chicken mixture and garnish with slaw and **shredded cheese**. Squeeze lime wedges over to taste. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. *Make sure to use conventional oven setting, not convection.* Thoroughly rinse any fresh produce and pat dry. Halve **lime**. Cut one half into wedges and juice the other half. Drain **chicken**, pat dry, and separate pieces.
- In a mixing bowl, combine **slaw**, **chipotle crema**, and 1 Tbsp. lime juice. Set aside.
- In provided tray, combine chicken, **poblanos** (to taste), **salsa** (to taste), **taco seasoning**, and **cream cheese**. *Cream cheese will melt as meal heats.*
- Cover tray with foil. **Place tray on a baking sheet**. Bake covered in hot oven until heated through, 16-18 minutes.
- Carefully remove from oven and stir to combine. Rest, 3 minutes.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, fill tortillas with chicken mixture and garnish with slaw and **shredded cheese**. Squeeze remaining lime wedges over to taste. Bon appétit!