

## **Smoky Adobo Chicken Tacos**

with Mango Slaw & Lime Crema



Chipotle peppers are great and all, but let's not forget about the tangy, fiery sauce that comes along with them. Adobo sauce makes the perfect one-ingredient marinade—especially if you love deep, smoky flavors. Cool lime crema, creamy avocado, and tangy mango slaw help balance out the heat in these irresistible tacos.



40 min



level 2







Chicken Breast



Flour Tortillas



Lime



Sour Cream





Mango



Avocado





Red Onion Chipotles in Adobo

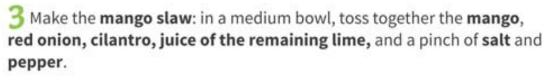
Ingredients		2 People	4 People	*Not Included	⊆	
Chicken Breast		2	4		-	
Red Onion		1	2	Allergens	"	
Lime		1	2	1) Wheat 2) Milk		
Chipotles in Adobo		1 can	2 cans		7½ in	
Flour Tortillas	1)	6	12		.=_	
Mango		1	2		Ruler Jin ¼ i	
Cilantro		1 bunch	2 bunches			
Sour Cream	2)	2 T	4 T	Tools	0 2	
Avocado		1	2	Peeler, Medium Bowl,		
Olive Oil*		1 T	2 T	2 Small Bowls, Large Pan,		
Nutrition per person Calories: 801 cal   Carbs: 80g   Fat: 31g   Protein: 53g   Fiher: 12g				Zoctor		



Preheat oven to 400 degrees (if you have a microwave you can skip this!). Chop the cilantro. Zest and halve the lime. Halve, peel, and finely chop half the red onion. Peel the mango with a peeler. Cut around the flat seed, then into 1/4-inch slices. Cut the slices into thin strips to create matchsticks. (For more tips on how to work with mangoes, visit: Blog.HelloFresh.com)



Make the lime crema: in a small bowl, combine the sour cream, lime zest, and a squeeze of lime juice. Season with salt and pepper.





Butterfly the chicken breasts: with one hand on top of the breast, carefully slice into the breast parallel to your hand. Stop before cutting all the way through. Then, open it up like a book and season with salt and pepper on both sides.



5 Rub or brush both sides of the butterflied chicken with 1 tablespoon of adobo (the sauce in the can of chipotle peppers). Careful, it's spicy! Set aside and reserve chipotle peppers for another time!



Heat 1 tablespoon olive oil in a large pan over medium-high heat. Add the chicken and cook 5-7 minutes per side, until slightly charred and cooked through.

/ While the chicken cooks, wrap the tortillas in aluminum foil and place in the oven for 5 minutes to warm. Alternately, wrap the tortillas in a damp paper towel and microwave on high for 30 seconds. Halve, pit, and scoop out the avocado flesh into a small bowl. Mash with a fork and season with salt and pepper.

Thinly slice the chicken. Spread the mashed avocado onto the tortillas and top with the chicken, mango slaw, and lime crema.

Serve the tacos with the remaining mango slaw to the side. Enjoy!