

Chicken Tinga Tacos

with Lime Sour Cream & Cotija Cheese

TIME: 25-35 minutes

SERVINGS: 4

Chicken tinga is a specialty of Puebla, Mexico, marrying shredded chicken with hot, savory chipotle peppers and sweet tomatoes. For these tacos, we're making a milder version featuring a delicious paste made from ancho chiles, or dried poblano peppers, whose pleasantly earthy flavor is backed by a hint of smoke. Petite, juicy tomatoes brighten the sauce. (Your tomatoes may be yellow or red, and your pepper may be green or purple, or even have streaks of red.)



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Ingredients



4
BONELESS,
SKINLESS
CHICKEN BREASTS



12
CORN TORTILLAS



4 oz
CHERRY
OR CHASM
TOMATOES



3 cloves
GARLIC



1
BELL PEPPER



1
LIME



1
YELLOW ONION



1 bunch
CILANTRO

KNICK KNACKS:



3 Tbsps
GRATED COTIJA
CHEESE



1 Tbsp
ANCHO CHILE
PASTE



1/4 cup
SOUR CREAM



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1 Cook & chop the chicken:

- ☐ Preheat the oven to 450°F.
- ☐ Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- ☐ In a large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned chicken and cook, loosely covering the pan with foil, 3 to 5 minutes per side, or until browned and cooked through.
- ☐ Leaving any browned bits (or fond) in the pan, transfer the cooked chicken to a cutting board. When cool enough to handle, roughly chop.

2 Prepare the ingredients & make the lime sour cream:

- ☐ While the chicken cooks, wash and dry the fresh produce.
- ☐ Peel and thinly slice the onion.
- ☐ Peel and roughly chop the garlic.
- ☐ Cut off and discard the pepper stem. Halve the pepper lengthwise, then remove and discard the ribs and seeds. Thinly slice crosswise.
- ☐ Halve the tomatoes; place in a bowl and season with salt and pepper.
- ☐ Roughly chop the cilantro leaves and stems.
- ☐ Quarter the lime.
- ☐ In a bowl, combine the **sour cream**, the **juice of 2 lime wedges**, and **half the cilantro**. Season with salt and pepper to taste.

3 Warm the tortillas:

- ☐ Stack the **tortillas** on a large piece of aluminum foil; tightly wrap to seal. Carefully place directly onto the oven rack; warm 9 to 11 minutes, or until heated through and pliable. Remove from the oven; transfer to a work surface and carefully unwrap.

4 Start the sauce:

- ☐ While the tortillas warm, add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium-high until hot. Add the **onion**, **garlic**, and **pepper**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and slightly softened.
- ☐ Add the **chile paste**. Cook, stirring constantly, 30 seconds to 1 minute, or until dark red and fragrant. Add **½ cup of water**; season with salt and pepper. Cook, stirring occasionally and scraping up any fond from the bottom of the pan, 3 to 4 minutes, or until thickened and saucy. Season with salt and pepper to taste.

5 Finish the chicken & sauce:

- ☐ Add the **chopped chicken** and **seasoned tomatoes** to the pan. Cook, stirring occasionally, 1 to 2 minutes, or until heated through and thoroughly combined. Turn off the heat.
- ☐ Stir in the **juice of the remaining lime wedges**. Season with salt and pepper to taste.

6 Assemble the tacos & serve your dish:

- ☐ Divide the **warmed tortillas** among 4 dishes. Divide the **lime sour cream** among the tortillas. Top with the **finished chicken and sauce**. Garnish with the **cheese** and **remaining cilantro**. Enjoy!