

Shredded Guajillo Chicken Tacos

with Creamy Corn & Jalapeño

2 SERVINGS





⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



These tacos highlight our guajillo chile pepper sauce, which we're using to create a rich, smoky coating for shredded (or pulled) chicken—perfectly accompanied by a side of sautéed sweet corn and pickled jalapeño dressed with a bit of creamy mayo.

Ingredients

- | | |
|---|---|
|  2 Boneless, Skinless Chicken Breasts |  1/3 cup Guajillo Chile Pepper Sauce |
|  4 Flour Tortillas |  2 Tbsps Mayonnaise |
|  2 cloves Garlic |  1 Tbsp Apple Cider Vinegar |
|  3 oz Radishes |  1 oz Sliced Pickled Jalapeño Pepper |
|  2 ears of Corn | |

Wellness at Blue Apron

To find out more about Wellness at Blue Apron visit us at blueapron.com/pages/wellness

WW™ APPROVED



SmartPoints® value per serving



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600 CALORIES OR LESS



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally.
blueapron.com/wine

1 Cook, shred & dress the chicken

- If you prefer to use an oven to warm the tortillas instead of a microwave, preheat the oven to 375°F.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **seasoned chicken**. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a medium bowl. When cool enough to handle, using two forks, shred the cooked chicken into bite-sized pieces.
- Add the **guajillo chile sauce** and **half the mayonnaise**; toss to coat. Taste, then season with salt and pepper if desired.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Remove the husks and silks from the **corn**; cut the kernels off the cobs.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Roughly chop the **pepper**. Thoroughly wash your hands and cutting board immediately after handling.



3 Cook & dress the corn

- In the pan of reserved fond, heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **corn kernels** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned (be careful, as the corn may pop as it cooks).
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened. Turn off the heat.
- Add the **vinegar**, **remaining mayonnaise**, and **as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be. Stir to combine. Taste, then season with salt and pepper if desired.



4 Warm the tortillas

- Meanwhile, if using the microwave, wrap the **tortillas** in a damp paper towel and microwave on high 1 minute, or until heated through.
- If using the oven, wrap the **tortillas** in foil and place directly onto an oven rack; warm 7 to 9 minutes, or until heated through.
- Transfer the warmed tortillas to a work surface and carefully unwrap.



5 Assemble the tacos & serve your dish

- Assemble the tacos using the **warmed tortillas**, **dressed chicken**, and **sliced radishes**.
- Serve the **tacos** with the **dressed corn** on the side. Enjoy!



*An instant-read thermometer should register 165°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 600, Total Carbohydrates: 54g, Dietary Fiber: 6g, Added Sugars: 1g, Total Fat: 23g, Saturated Fat: 4.5g, Protein: 47g, Sodium: 1430mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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