














DOWNLOAD OUR APP!
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SAUCY CUMIN LIME CHICKEN TACOS

with Pickled Veggies & Zesty Crema

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated

- | | | | |
|---|---|--|---|
| 
Chicken Breast Strips*
(1 2) | 
Chicken Stock Concentrate
(1 2) | 
Cumin
(1 2) | 
Garlic
(2 Cloves 4 Cloves) |
| 
Flour Tortillas*
(1 2)
<small>Contains: Wheat</small> | 
Lime*
(1 2) | 
Jalapeño*
(1 1) | 
Ancho Chili Powder
(1 2) |
| 
Red Onion
(1 2) | 
Sour Cream*
(2 4)
<small>Contains: Milk</small> | 
Soy Sauce
(1 2)
<small>Contains: Soy</small> | |

PREP IN **5 MIN** READY IN **30 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.


Diced Steak 🍖
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt	Cooking Oil	Sugar
Black Pepper	(1 tsp 2 tsp)	(1¼ tsp 2½ tsp)

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In step 5, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, try charring them over the flames of your gas stove instead for smoky, ~fire-touched~ flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

1.



Wash and dry produce. Peel and finely chop **garlic**. Zest and quarter **lime** (for 4 servings, zest one lime and quarter both). Halve, peel, and thinly slice **onion**. Thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat.

2.



In a medium bowl, combine **garlic**, **stock concentrate**, **soy sauce**, **juice from half the lime**, and $\frac{3}{4}$ tsp **sugar** ($1\frac{1}{2}$ tsp for 4 servings). Pat **chicken** dry with paper towels; add to bowl with **soy lime marinade**. Stir in **cumin** and **chili powder** and season generously with **salt** and **pepper**. Set aside to marinate, stirring occasionally.



Swap in **steak** for chicken.

3.



In a small microwave-safe bowl, combine $\frac{1}{4}$ of the **onion**, as much **jalapeño** as you'd like, **juice from remaining lime**, $\frac{1}{2}$ tsp **sugar** (1 tsp for 4 servings), 1 TBSP **water** (2 TBSP for 4), and **salt**. Stir until sugar and salt are mostly dissolved. Microwave for 30 seconds. Set aside, stirring occasionally, until ready to serve. In a separate small bowl, combine **sour cream** with **lime zest** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.

4.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **remaining onion**; cook, stirring, until browned and tender, 5–6 minutes. Add **chicken** and **marinade**. Cook, stirring, until browned and cooked through, 4–6 minutes. Turn off heat.



Swap in **steak** for chicken; cook, stirring, until browned and cooked through, 2–3 minutes.

5.



Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.

6.



Divide **tortillas** between plates; fill with **saucy cumin lime chicken** and as many **pickled veggies** (draining first) as you'd like. Drizzle with **zesty crema**.

*Chicken is fully cooked when internal temperature reaches 165 degrees.
Steak is fully cooked when internal temperature reaches 145 degrees.*

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