














**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

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

<b>Kosher Salt</b>	<b>Cooking Oil</b>	<b>Sugar</b>
<b>Black Pepper</b>	(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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