# **EveryPlate**

## WE'RE HERE FOR YOU

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Garlic

(2 Cloves | 4 Cloves)

Ancho Chili

Powder

(1 | 2)

with Pickled Veggies & Zesty Crema

# WHAT WE SEND (2 servings | 4 servings)

**★ Keep refrigerated**



**Chicken Breast Strips** (1 | 2)



Flour Tortillas\* (1 | 2)Contains: Wheat



**Red Onion** (1 | 2)



**Chicken Stock** Concentrate (1 | 2)



Lime \*







Cumin





Jalapeño \* (1 | 1)



Soy Sauce (1 | 2)

## 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** Black Pepper Cooking Oil (1 tsp | 2 tsp)

Sugar (11/4 tsp | 21/2 tsp)

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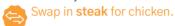
In step 5, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, try charring them over the flames of your gas stove instead for smoky, ~fire-touched~ flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until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



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.



In a medium bowl, combine garlic, stock concentrate, soy sauce, juice from half the lime, and ¾ tsp sugar (1½ 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.





In a small microwave–safe bowl, combine ¼ of the onion, as much jalapeño as you'd like, juice from remaining lime, ½ 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.



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.





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



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.