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CHICKEN SOUVLAKI TACOS

with Pickled Onion & Sour Cream Tzatziki

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Chicken Breast Strips*

(1 | 2)



Persian Cucumber*

(1 | 1)



Roma Tomato

(1 | 2)



Turkish Spice Blend

(1 | 2)



Flour Tortillas*

(1 | 2)

Contains Wheat



Dried Oregano

(1 | 2)



Sour Cream*

(2 | 4)

Contains Milk



Garlic

(2 Cloves | 4 Cloves)



Red Onion

(1 | 2)



Lemon*

(1 | 2)

WHAT YOU'LL NEED

Vegetable Oil

(2 tsp | 4 tsp)

Sugar

(¼ tsp | ½ tsp)

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CHEF'S TIP

If you happen to find yourself with some leftover pickled onion, don't fret—and definitely don't toss it! Use it to add serious oomph to sandwiches, salads, or burrito bowls. We love upcycling.

1.



Wash and dry all produce. Trim and halve **cucumber** lengthwise; grate or mince one half until you have 2 TBSP (4 TBSP for 4 servings); dice remaining cucumber. Dice **tomato**. Peel and finely chop **garlic**. Halve, peel, and thinly slice **onion**. Zest and quarter **lemon**.

2.



In a small bowl, combine **sour cream**, **grated cucumber**, **half the lemon zest**, a squeeze of **lemon juice**, 1 TBSP **water** (2 TBSP for 4 servings), and a pinch of **garlic** to taste. Season with **salt** and **pepper**.

3.



In a second small microwave-safe bowl, combine $\frac{1}{4}$ cup **sliced onion**, $\frac{1}{4}$ tsp **sugar**, a pinch of **salt**, and juice from 2 **lemon wedges**. (For 4 servings, use $\frac{1}{2}$ cup sliced onion, $\frac{1}{2}$ tsp sugar, and juice from 4 lemon wedges.) Microwave until onion is slightly softened, 1 minute. Stir once, then set aside.

4.



Pat **chicken** dry with paper towels. Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **remaining onion** and season with **salt** and **pepper**. Cook, stirring, until softened, 3–4 minutes. Add chicken; sprinkle with **oregano** and **Turkish Spice**. Season with **salt** (we used $\frac{3}{4}$ tsp kosher salt; $1\frac{1}{2}$ tsp for 4 servings) and **pepper**. Cook, stirring occasionally, until chicken is browned and cooked through, 4–6 minutes.

5.



Add **remaining garlic** to pan with **chicken mixture**; cook until fragrant, 30 seconds. Stir in 1 TBSP **water** and cook until mostly evaporated, 30 seconds. Remove from heat and stir in **remaining lemon zest**. Season generously with **salt** and **pepper**.

6.



Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds. Divide warmed tortillas between plates and top with **chicken mixture**, **diced cucumber**, **tomato**, and **pickled onion** (draining first; you may have some onion left over). Drizzle with **tzatziki** and serve with **remaining lemon wedges** on the side.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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