

One-Pan Tropical Chicken Tacos

Ingredients:

20 oz. chicken breast, cut into strips
12 flour tortillas
2 shallots
¼ c. cilantro
8 oz. pineapple chunks
1 Tbsp. blackening seasoning
1 Tbsp. southwest seasoning
2 tsp. hot sauce
½ c. sour cream
2 red bell peppers
1 lime

Extras: oil, salt, pepper

Directions:

1. Wash and dry all produce. Halve, peel, and thinly slice shallot. Mince a few slices until you have 2 tablespoons. Halve, core, and deseed bell peppers, then thinly slice. Chop cilantro. Zest and halve lime. Drain pineapple over a small bowl, reserving juice. Roughly chop fruit.
2. In a medium bowl, combine pineapple, 1 tablespoon pineapple juice, minced shallot, cilantro, and lime zest. Squeeze in the juice from lime halves. Season with a small pinch of salt. Toss to combine and set aside.
3. Heat a drizzle of oil in a large pan over medium-high heat. Add sliced shallot, bell pepper, and a large pinch of salt. Cook, stirring occasionally, until tender and starting to char, for 5-7 minutes. Season with salt and pepper, then transfer to a plate and set aside.
4. Pat chicken dry with paper towels. Heat another large drizzle of oil in same pan over medium-high heat. Add chicken, half the Southwest Spice and Blackening Spice (use all of both spices for 4 servings), and a few large pinches of salt. Cook, tossing occasionally, until meat is cooked through, for 4-6 minutes.
5. While chicken cooks, in a second small bowl, combine sour cream and hot sauce (to taste) to make the crema. Add water 1 teaspoon at a time until mixture has a drizzling consistency. Season with salt.
6. Wrap tortillas in damp paper towels. Microwave on high until warm, about 30 seconds. Divide tortillas between plates, then fill each with chicken and veggies. Spoon salsa over, drizzle with crema, and serve.