



Product Spotlight: Avocado

Did you know avocado trees do not self-pollinate? They need another avocado tree close by to grow. So romantic!



Chicken Taco Salad

with Jalapeño Yoghurt Drizzle

Quick and easy chicken taco salad on the table in 20 minutes! Fresh veggies served with crunchy tortilla strips, smokey pre-cooked chicken and a jalapeño yoghurt drizzle!



20 minutes



2 servings



Chicken

20 January 2023

Spice it down!

Slice the jalapeño and serve as a garnish for those who prefer a milder dish. You can blend the yoghurt with herbs such as mint, coriander or spring onion green tops.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	49g	39g	62g

FROM YOUR BOX

JALAPEÑO	1
NATURAL YOGHURT	1 tub
TOMATO	1
AVOCADO	1
RED CABBAGE	1/4
PRE-COOKED CHICKEN BREAST	1 packet
TORTILLA STRIPS	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, white wine vinegar

KEY UTENSILS

frypan, stick mixer or small blender

NOTES

Remove seeds from jalapeño for a milder dish.



1. MAKE JALAPEÑO YOGHURT

Roughly chop jalapeño (see notes). Use a stick mixer to blend with yoghurt, **1 tbsp vinegar, salt and pepper** to a smooth consistency.



2. PREPARE FRESH ELEMENTS

Dice tomato and avocado. Thinly slice red cabbage.



3. WARM THE CHICKEN

Heat a frypan over medium-high heat with **oil**. Add chicken and **1 tsp paprika**. Cook for 2-3 minutes to warm.



4. FINISH AND SERVE

Add fresh elements to a large platter with tortillas strips (use strips to taste). Top with chicken. Drizzle over jalapeño yoghurt.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

