

Serves 2 • Serving size: ½ cup



PREP: 10 minutes  
COOK: 30 minutes

## Tomatillo Chicken NACHOS

4 boneless, skinless chicken thighs  
Salt and pepper, to taste  
2 garlic cloves, peeled  
1 small onion, peeled and quartered  
4 medium tomatillos, papers removed, rinsed and diced  
2 poblano peppers, seeded and quartered  
2 tbsp. extra virgin olive oil  
½ cup loosely packed cilantro leaves, chopped  
1 tbsp. freshly squeezed lime juice  
Tortilla chips or taco shells, optional

1. Preheat oven to 400° F/205° C.
2. Season chicken on all sides with salt and pepper.
3. Add garlic, onion, tomatillos and poblano peppers to the Power Chef® System base; rough chop to a chunky salsa consistency.
4. In the Chef Series II 11"/28 cm Fry Pan, heat olive oil over medium-high heat until shimmering. Add chicken and cook 3 minutes, or until golden brown. Remove chicken from pan; set aside.
5. Add tomatillo salsa to pan and stir 30 seconds. Return chicken to pan.
6. Place pan in oven. Bake 20–22 minutes or until chicken thighs reach 160° F/70° C.
7. Remove pan from oven. Remove chicken from pan, set aside. Add cilantro and lime juice to pan and stir to combine. Season with salt and pepper, to taste.
8. Using two forks, shred chicken and combine with salsa. Serve over tortilla chips or use as a filling for tacos.

Nutritional Information (per serving/chicken mixture only):  
Calories: 350 Total Fat: 16g Saturated Fat: 3g Cholesterol: 115mg  
Carbohydrate: 24g Sugar: 8g Fiber: 7g Protein: 32g Sodium: 140mg  
Vitamin A: 80% Vitamin C: 100% Calcium: 15% Iron: 40%

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Tupperware®



TO DEMO



Chef Series II 11"/28 cm  
Fry Pan

OPTIONAL



Power Chef® System



Measuring  
Cups



Measuring  
Spoons



Silicone  
Spatula