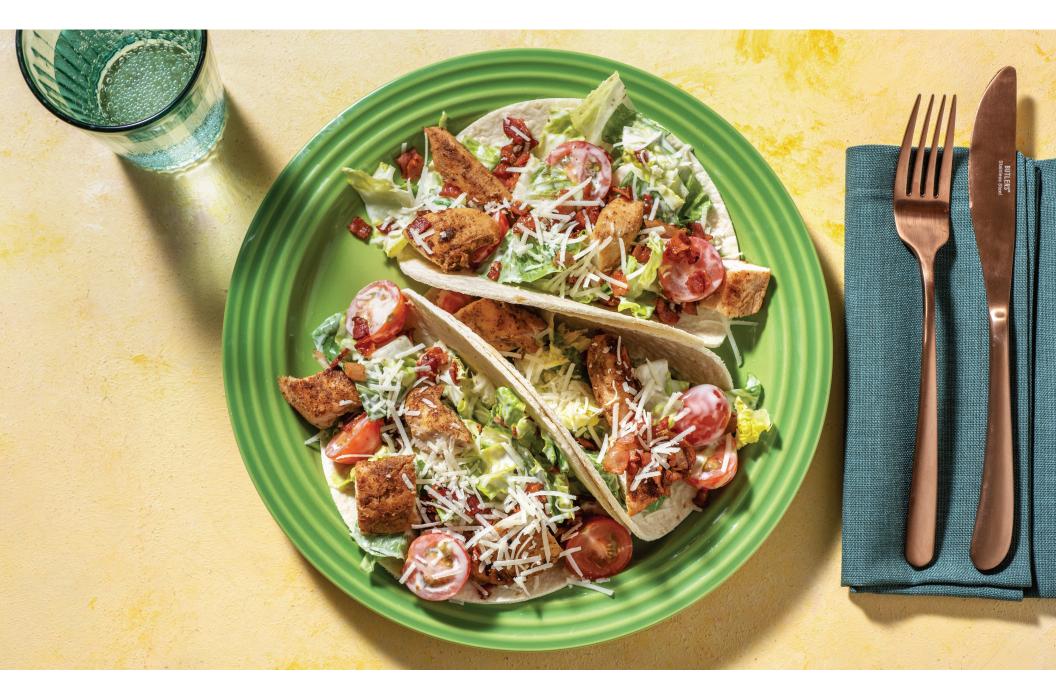


Caesar-Style Chicken Tacos with Bacon & Parmesan

FRESH & FAST Box to plate: 15 mins

Eat Me Early

Grab your Fresh & Fast Meal Kit



Get ready

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)



Pan



Microwave

1. Sizzle





Aussie Spice Blend

Garlic Paste

Chicken Tenderloins



Diced Bacon

2. Chop





Cos Lettuce

Cherry/Snacking Tomatoes



Caesar Dressing

3. Zap



Mini Flour

Tortillas



rated Parmesa

Grated Parmesan Cheese

From the pantry





Salt & Pepper

From the cool pouch

	2P	4P
Chicken Tenderloins	1 small pkt	1 large pkt
Garlic Paste	1 pkt	2 pkts
Diced Bacon	1 pkt (90g)	1 pkt (180g)
Caesar Dressing	2 pkts	4 pkts
Grated Parmesan Cheese	1 pkt (30g)	2 pkts (60g)

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

- In a bowl, combine spice blend, chicken, garlic paste and a drizzle of olive oil
- Heat oil in a frying pan over high heat
- Cook bacon, breaking up with a spoon, 1 min. Add chicken and cook, turning, until browned and cooked through, 6-8 mins

- Finely shred lettuce (1/2 head for 2P / 1 head for 4P) and halve tomatoes.
 Add to a bowl with dressing
- Toss to combine, then season
- Chop chicken

- Microwave tortillas for 10 second bursts, until warmed through
- Fill tortillas with salad, chicken and bacon
- Sprinkle with **Parmesan** to serve





