



# Caesar-Style Chicken Tacos with Bacon & Parmesan

FRESH & FAST

Box to plate: 15 mins

Eat Me Early

Grab your  
Fresh & Fast  
Meal Kit



**Nutrition Per Serving:** Energy 3329J (796Cal) | Protein 57.4g | Fat, total 41.4g - saturated 9.7g | Carbohydrate 44.9g - sugars 4.7g | Sodium 1803mg  
The quantities provided above are averages only.

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2023 | WK11 | V





# 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)



Large Frying Pan



Microwave

## From the pantry



Olive Oil



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
Shaved Parmesan Cheese	1 pkt (26g)	1 pkt (52g)

## Allergens

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

## 1. Sizzle



Aussie Spice Blend



Chicken Tenderloins



Garlic Paste



Diced Bacon

## 2. Chop



Baby Cos Lettuce



Snacking Tomatoes



Caesar Dressing

## 3. Zap



Mini Flour Tortillas



Shaved Parmesan Cheese

- 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 **diced bacon**, breaking up with a spoon, **1 min**. Add **chicken** and cook, turning occasionally, until browned and cooked through, **6-8 mins**

- Finely shred **lettuce** (1/2 head for 2P / 1 head for 4P)
- Halve **tomatoes**. Transfer **lettuce** and **tomatoes** to a bowl, then add **dressing**
- Toss to combine, then season
- Chop **chicken**

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



### Rate your recipe

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