



# Caesar-Style Chicken Tacos with Bacon & Parmesan

FRESH & FAST

Box to plate: 15 mins

Eat Me Early

KID FRIENDLY

Grab your  
Fresh & Fast  
Meal Kit



**Nutrition Per Serving:** Energy 3350kJ (801Cal) | Protein 57.7g | Fat, total 40.7g - saturated 9.5g | Carbohydrate 44.8g - sugars 4.6g | Sodium 1817mg  
The quantities provided above are averages only

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2023 | WK19 | V





# Get ready

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

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

## You'll need

(along with the basics)



Large Frying Pan

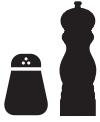


Microwave

## 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



Snacking Tomatoes



Mixed Salad Leaves



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**

- Halve **tomatoes**. Transfer to a bowl, then add **salad leaves** and **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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