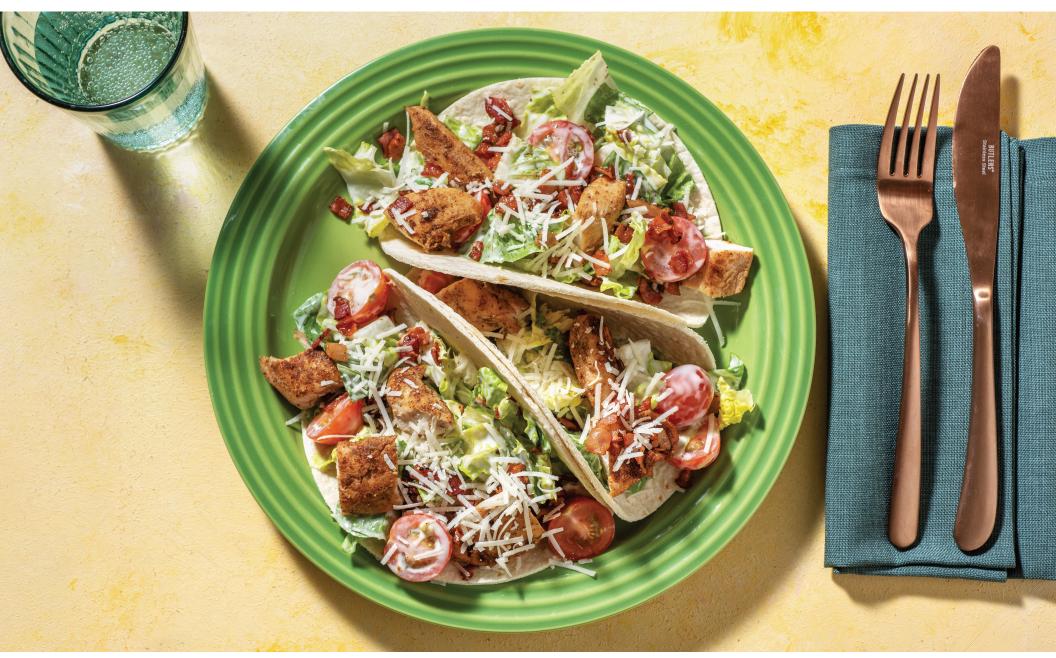


Chicken Caesar Tacos with Bacon & Parmesan

FRESH & FAST Box to plate: 15 mins

Eat me early





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 Microwave Pan

1. Sizzle



Aussie Spice Blend



Chicken Tenderloin



Diced Bacon

2. Chop





Cos Lettuce

Cherry Tomatoes



Caesar Dressing

3. Zap





Mini Flour Tortillas

Grated Parmesan Cheese

From the pantry





Salt & Penn

From the cool pouch

	2P	4P
Chicken Tenderloin	1 pkt	1 pkt
Diced Bacon	1 pkt	1 pkt
Caesar Dressing	2 pkts (100g)	4 pkts (200g)
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 and a drizzle of olive oil. Add chicken and toss to coat
- Heat olive oil in a frying pan over high heat
- Cook chicken and bacon, turning, until cooked through, 6-8 mins
- Remove from the heat

- Meanwhile, chop lettuce and halve tomatoes
- Add to a bowl with the dressing
- Toss to combine
- Slice the chicken

- Zap the tortillas in the microwave for 10 second bursts, until warmed through
- Fill tortillas with lettuce, tomato, chicken and bacon
- Sprinkle with Parmesan to serve





