



SPEEDY FIESTA CHICKEN TACOS

with Mango Mayo & Coleslaw



Master a
simple slaw



Chicken Breast



Mexican Fiesta
Spice Blend



Spring Onion



Cucumber



Mango Mayonnaise



Slaw Mix



Mini Flour
Tortillas



Hands-on: **15** mins
Ready in: **20** mins



Eat me early



Spicy (Mexican
Fiesta spice blend)

Few things look as colourful as these tacos – with Mexican chicken inside no less! The real star of this dish is the mayonnaise. There's a hint of mango amidst the expected tang of mayonnaise we all know and love, and all of that means you're in for a sweet ride.

Pantry Staples: Olive Oil

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **large frying pan**



1 FLAVOUR THE CHICKEN

Chop the **chicken breast** into 2cm chunks. In a medium bowl, combine the chicken breast chunks, **Mexican Fiesta spice blend** and a **good drizzle** of **olive oil**. Toss to coat then set aside. **SPICY!** The spice blend is hot, use less if you're sensitive to heat.



2 GET PREPPED

Thinly slice the **spring onion**. Slice the **cucumber** into 1cm batons.



3 PREPARE THE SLAW

In a second medium bowl, combine the **mango mayonnaise** and the **water**. Add the **slaw mix**, **spring onion**, a **drizzle** of **olive oil** and a **pinch** of **salt** and **pepper**. Toss to coat then set aside.



4 COOK THE CHICKEN

In a large frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. When the oil is hot, add the **chicken** and cook for **5-6 minutes**, or until cooked through.



5 HEAT THE TORTILLAS

While the chicken is cooking, heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 second bursts**, or until warmed through.



6 SERVE UP

Top each tortilla with the slaw, cucumber batons and Mexican chicken. Serve any remaining slaw on the side.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
chicken breast	1 packet	1 packet
Mexican Fiesta spice blend	1 sachet	2 sachets
spring onion	1 bunch	1 bunch
cucumber	1	2
mango mayonnaise	1 tub (50 g)	1 tub (100 g)
water*	1 tsp	2 tsp
slaw mix	1 bag (200 g)	1 bag (400 g)
mini flour tortillas	6	12

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2850kJ (680Cal)	603kJ (144Cal)
Protein (g)	47.6g	10.1g
Fat, total (g)	30.0g	6.4g
- saturated (g)	5.1g	1.1g
Carbohydrate (g)	50.7g	10.7g
- sugars (g)	8.7g	1.9g
Sodium (g)	1140mg	242mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

Hello@HelloFresh.com.au

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