

SPEEDY FIESTA CHICKEN TACOS

with Mango Mayo & Coleslaw



Few things look as colourful as these tacos – with Mexican chicken inside no less! The real star of this dish is the



Master a simple slaw



Chicken Breast



Mexican Fiesta Spice Blend



Spring Onion



Cucumber



Mango Mayonnaise

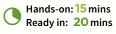


ise Slaw

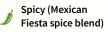


Mini Flour Tortillas

Pantry Staples: Olive Oil







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.

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



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



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.



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

ENJOY!

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
at, 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**

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