



SLOW COOKER BULGOGI CHICKEN TACOS

with Sesame Pickled Veggies & Gochujang Mayo

INGREDIENTS

4 PERSON | 8 PERSON



1 Clove | 2 Cloves
Garlic



4 | 8
Scallions



8 oz | 16 oz
Bulgogi Sauce
Contains: Sesame,
Soy, Wheat



1 TBSP | 2 TBSP
Cornstarch



20 oz | 40 oz
Chicken Cutlets



1 | 2
Cucumber



4 oz | 8 oz
Shredded Carrots



10 tsp | 20 tsp
Rice Wine
Vinegar



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 oz | 2 oz
Gochujang Sauce
Contains: Soy,
Wheat



12 | 24
Flour Tortillas
Contains: Soy, Wheat

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

BULGOGI SAUCE

A Korean sesame and soy mixture with
a hint of sweetness



**FAMILY
DINNER**

Bring the gang together
over a wholesome meal
everyone will love.

PREP: 10 MIN | COOK: 2 HR 20 MIN | CALORIES: 730



HELLO FRESH

2X FLAVOR SAVOR

To enjoy this delicious dish again the next day (or the day after), let chicken cool completely, then refrigerate in an airtight container. Transfer to a microwave-safe plate and reheat in the microwave until warmed through, 2-3 minutes.

BUST OUT

- 2 Small bowls
- Paper towels
- Medium bowl
- Whisk
- Slow cooker
- Box grater
- 2 Large bowls
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)



1 START PREP

- **Wash and dry produce.**
- Peel and mince or grate **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Place scallion greens in a small bowl; cover with a damp paper towel and refrigerate until ready to serve.



2 MAKE SAUCE

- In a medium microwave-safe bowl, whisk together **bulgogi sauce** and **cornstarch**. Microwave until warmed through, 30 seconds. **(For 8 servings, microwave in 30-second intervals until warmed through.)**



3 START CHICKEN

- Pat **chicken*** dry with paper towels.
- Place chicken, **garlic**, and **scallion whites** in a 5- to 6-quart slow cooker; season with **salt** and **pepper**. Add **bulgogi sauce mixture** and turn chicken until thoroughly coated.
- Cover and cook on high for 2 hours.



4 FINISH PREP & PICKLE

- While chicken cooks, trim and halve **cucumber** lengthwise; scoop out and discard seeds with a spoon. Thinly slice cucumber crosswise.
- In a large bowl, combine cucumber, **shredded carrots**, **vinegar**, **sesame seeds**, **1 tsp sugar**, and **½ tsp salt** (2 tsp sugar and 1 tsp salt for 8 servings). Refrigerate until ready to serve.



5 MAKE GOCHUJANG MAYO

- In a second small bowl, combine **mayonnaise** and **gochujang**. Refrigerate until ready to serve.



6 FINISH CHICKEN

- Once **chicken** is done, transfer to a second large bowl. Using two forks, shred chicken. **TIP: Shred chicken directly in the slow cooker, but be careful not to scratch the insert!**
- Return shredded chicken to slow cooker; stir to combine. Taste and season with **salt** if desired.



7 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warmed through and pliable, 30-60 seconds. **(You may need to work in batches to prevent tortillas from sticking together.)**
- Serve **chicken**, **scallion greens**, **pickled veggies**, **gochujang mayo**, and **tortillas** family style and let everyone build their own tacos!

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*Chicken is fully cooked when internal temperature reaches 165°.