



SPICY TROPICAL JERK-STYLE CHICKEN TACOS

with Mango Slaw & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Mango



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1 | 2
Tomato



1 | 2
Lime



4 oz | 8 oz
Coleslaw Mix



4 TBSP | 8 TBSP
Jerk Sauce



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



10 oz | 20 oz
Chopped Chicken
Breast



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



HELLO

JERK SAUCE

This spicy-sweet Jamaican sauce is packed with tangy tamarind, garlic, and chilis.

PREP: 5 MIN | COOK: 25 MIN | CALORIES: 690



SLICELY DONE

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time.

BUST OUT

- Strainer
- Medium pan
- 3 Small bowls
- Paper towels
- Medium bowl
- Kosher Salt
- Cooking Oil
- Black Pepper

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- Wash and dry produce.
- Dice **tomato** into ½-inch pieces. Drain **mango** over a small bowl (**reserving liquid**). Quarter **lime**.
- Place tomato in a separate small bowl; season with **salt** and **pepper**.



3 COOK CHICKEN

- Open package of **chicken*** and drain off any excess liquid.
- Heat a **drizzle of oil** in a medium pan over medium-high heat. Add chicken and season with **salt**. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- Reduce heat to medium low; stir in **jerk sauce**. Cook, stirring, until chicken is evenly coated and sauce is warmed through, 30-60 seconds.



2 MAKE SLAW & CREMA

- Combine **mango**, **coleslaw mix**, **2 tsp reserved mango juice**, and **juice from one lime wedge** in a medium bowl (for 4 servings, use **4 tsp reserved mango juice and juice from two lime wedges**). Stir, gently mashing mango, until thoroughly combined. Taste and season with **salt** and **pepper**.
- In a third small bowl, combine **mayonnaise** and **juice from one lime wedge (two wedges for 4)**; taste and season with **salt** and **pepper**.



4 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates; fill with **chicken**, **mango slaw**, and **tomato**. Drizzle with **lime crema**. Serve with **remaining lime wedges** on the side.

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