

INGREDIENTS

2 PERSON | 4 PERSON



1 2 Red Onion



10 oz | 20 oz BBQ Pulled Chicken



¼ oz | ½ oz Cilantro



1 tsp | 2 tsp Hot Sauce



1 | 2 Lime



6 | 12 Flour Tortillas Contains: Wheat



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



4 oz | 8 oz Coleslaw Mix

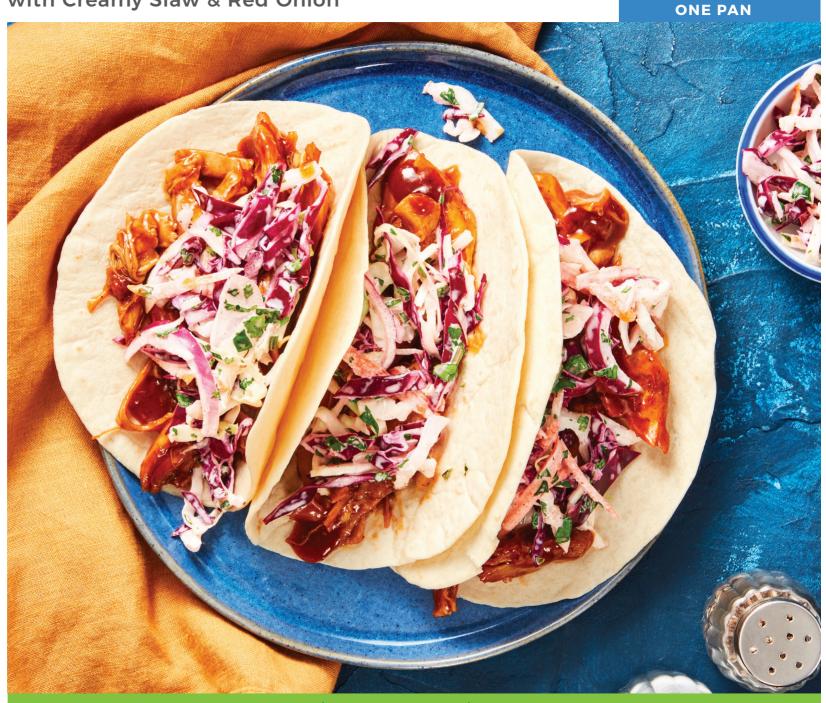
HELLO

PULLED CHICKEN

Forget hours of slow-cooking: This saucy, ready-to-heat meat is done in a fraction of the time.

BBQ PULLED CHICKEN TACOS

with Creamy Slaw & Red Onion



PREP: 5 MIN

COOK: 15 MIN

CALORIES: 730

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TOP-NOTCH 'TILLAS

In step 4, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

BUST OUT

- Medium bowl
- · Large pan
- · Paper towels
- Kosher salt
- Black pepper
- Vegetable oil (1 tsp | 1 tsp)

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



1 PREP

- Wash and dry all produce.
- Finely chop **cilantro**. Halve, peel, and very thinly slice **onion**. Quarter **lime**.



- In a medium bowl, combine coleslaw mix, cilantro, and a few slices of onion to taste (you'll use the rest in the next step).
- Toss with mayonnaise, hot sauce, and juice from half the lime; season with salt and pepper. Set aside, stirring occasionally, until ready to serve.



- Heat a drizzle of oil in a large pan over medium-high heat. Add remaining onion; season with salt and pepper.
 Cook, stirring, until softened and browned, 5-7 minutes.
- Add BBQ pulled chicken* and cook, stirring, until warmed through, 2-3 minutes. Add juice from remaining lime. Turn off heat.



- While filling cooks, wrap tortillas in damp paper towels and microwave until warm and pliable, about 30 seconds.
- Divide tortillas between plates. Fill with **chicken filling** and **creamy slaw** and serve.

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