



20-MIN MEAL

BULGOGI CHICKEN TACOS

with Pickled Cucumber and Sriracha Crema



HELLO

BULGOGI SAUCE

A Korean meat marinade that combines soy sauce and sesame with a hint of sweetness

PREP: 10 MIN | **TOTAL: 20 MIN** | **CALORIES: 620**



Persian Cucumber



White Wine Vinegar



Red Cabbage



Sour Cream
(Contains: Milk)



Flour Tortillas
(Contains: Wheat)



Chicken Stir-Fry



Bulgogi Sauce
(Contains: Wheat, Soy)



Sriracha

START STRONG

No microwave? No problem! To warm the tortillas, wrap them in aluminum foil and place in a 425 degree oven. After about 5 minutes, they'll be steamy, soft, and ready to fill.

BUST OUT

- 2 Small bowls
- Paper towels
- Large pan
- Medium bowl
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (1 TBSP | 1 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

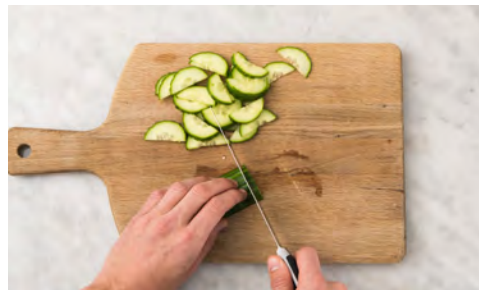
- Persian Cucumber 1 | 2
- White Wine Vinegar 5 tsp | 10 tsp
- Chicken Stir-Fry 10 oz | 20 oz
- Red Cabbage 4 oz | 8 oz
- Bulgogi Sauce 4 oz | 8 oz
- Sour Cream 2 TBSP | 4 TBSP
- Sriracha 1 tsp | 2 tsp
- Flour Tortillas 6 | 12

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Halve cucumber lengthwise, then slice crosswise into thin half-moons. Toss cucumber with 4 tsp vinegar (we sent more) and ½ tsp sugar in a small bowl. Season with salt and pepper and set aside. Pat chicken dry with a paper towel.



4 SIMMER SAUCE

Reduce heat under pan to medium, then pour in bulgogi sauce. Bring to a simmer and let bubble until sauce has reduced slightly, about 2 minutes, while tossing chicken to coat. Stir in cabbage mixture, then remove pan from heat.



2 COOK CABBAGE

Heat a drizzle of oil in a large pan over medium-high heat. Add cabbage. Season with salt and pepper. Cook, tossing occasionally, until softened, 3-4 minutes. Remove pan from heat and stir in remaining vinegar. Transfer contents of pan to a medium bowl.



5 MAKE CREMA AND WARM TORTILLAS

In another small bowl, stir together sour cream, 1 tsp water, and sriracha to taste. (TIP: Add more water as needed to achieve a drizzling consistency.) Wrap tortillas in a damp paper towel and microwave on high until warm, about 30 seconds.



3 COOK CHICKEN

Heat a large drizzle of oil in same pan over medium-high heat. Season chicken with salt and pepper, then add to pan. Cook, tossing occasionally, until browned and cooked through, 3-5 minutes.



6 FINISH AND SERVE

Divide chicken and cabbage mixture between tortillas, then top with cucumber. Drizzle crema over each taco.

GENIUS!

You just combined intercontinental cuisines like a culinary mastermind.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK43 NJ-17