



20-MIN MEAL FIESTA CHICKEN TACOS with a Spicy Apple Cabbage Slaw and Lime Crema



HELLO
APPLE CABBAGE SLAW
The fall fruit brings a little bit of sweetness and a whole lot of seasonal flair to these festive tacos.

PREP: 10 MIN | TOTAL: 20 MIN | CALORIES: 650



Limes



Red Cabbage



Scallions



Southwest
Spice Blend



Flour Tortillas
(Contains: Wheat)



Jalapeño



Gala Apple



Chicken Stir-Fry



Sour Cream
(Contains: Milk)



Cilantro

START STRONG

Thoroughly wash your hands, cutting board, and knife after handling the jalapeño to avoid getting heat anywhere you don't want it.

BUST OUT

- Zester
- Small bowl
- Medium bowl
- Whisk
- Paper towels
- Large pan
- Sugar (1 tsp | 1½ tsp)
- Olive oil (1 TBSP | 1 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-------------------------|------------------|
| • Limes | 2 4 |
| • Jalapeño | 1 1 |
| • Red Cabbage | 4 oz 8 oz |
| • Gala Apple | 1 2 |
| • Scallions | 2 4 |
| • Chicken Stir-Fry | 10 oz 20 oz |
| • Southwest Spice Blend | 1 TBSP 2 TBSP |
| • Sour Cream | 6 TBSP 12 TBSP |
| • Flour Tortillas | 6 12 |
| • Cilantro | ¼ oz ½ oz |

WINE CLUB

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1 PREP

Wash and dry all produce. Zest one of the **limes**, then cut both limes in half. Squeeze juice from three halves into a medium bowl (we'll use the last one later). Slice **jalapeño** into thin rounds, removing ribs and seeds for less heat.



4 COOK CHICKEN

Pat **chicken** dry with a paper towel. Heat a large drizzle of **olive oil** in a large pan over medium-high heat (we used nonstick). Add chicken, **Southwest spice**, and a big pinch of **salt** and **pepper**. Cook, tossing occasionally, until starting to brown, 3-5 minutes. Pour in **3 TBSP water**, scraping bottom of pan to release browned bits. Cook until chicken is coated in a loose sauce, about 1 minute more. Remove from heat.

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2 MARINATE SLAW

Whisk a drizzle of **olive oil**, half the **lime zest**, **1 tsp sugar**, and a big pinch of **salt** and **pepper** into bowl with **lime juice**. Add **cabbage** and as many **jalapeño** slices as you'd like (start with a few and add more to taste). Toss to combine. Set aside to marinate.



5 MAKE CREMA

Meanwhile, stir together **sour cream**, remaining **lime zest**, and **juice** from remaining lime half in a small bowl. Add **water**, 1 tsp at a time, until mixture has a drizzling consistency. Season with **salt**.



3 ADD APPLE AND SCALLIONS

Cut **apple** into eight wedges; trim and discard core and seeds from each wedge. Thinly slice wedges crosswise until you have 1 cup sliced apple (save the rest for another use). Trim, then thinly slice **scallions**. Add apple slices and scallions to bowl with **cabbage slaw** and toss to combine. Season with **salt**.



6 FINISH AND SERVE

Wrap **tortillas** in a damp paper towel and microwave until warm, about 30 seconds. Roughly chop **cilantro**. Divide tortillas between plates. Divide **chicken** between tortillas, then top with **slaw**, **crema**, and cilantro. Garnish with remaining **jalapeño** to taste.

SLAW-SOME!

Spices, crema, and a crisp slaw make this something to taco 'bout.

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