



ONE-PAN CHICKEN STIR-FRY TACOS

with Tangy Slaw, Green Pepper, Sriracha Mayo & Crispy Onions

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ¼ oz
Cilantro



4 oz | 8 oz
Coleslaw Mix



5 tsp | 5 tsp
Rice Wine
Vinegar



1 | 2
Long Green
Pepper



8 oz | 16 oz
Sous Vide
Chopped Chicken



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Sriracha



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1 | 2
Crispy Fried
Onions
Contains: Wheat



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HELLO

SRIRACHA MAYO

Creamy and spicy—the perfect contrast to tangy slaw, crispy onions, and sweet-soy-glazed chicken



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 830



TOP-NOTCH 'TILLAS

In Step 3, if you have a few extra minutes—and a gas stove—char your tortillas over the burner flames for smoky, fire-touched flavor.

BUST OUT

- Medium bowl
- Paper towels
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Large pan
- Small bowl

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1 PREP & MAKE SLAW

- Wash and dry produce.
- Roughly chop **cilantro**. Halve, core, and thinly slice **green pepper**.
- In a medium bowl, toss together **coleslaw mix**, **half the vinegar (all for 4 servings)**, half the cilantro, **1 tsp sugar (2 tsp for 4)**, and a **pinch of salt** until thoroughly combined.



3 MIX MAYO & WARM TORTILLAS

- Meanwhile, in a small bowl, combine **mayonnaise** with **Sriracha** to taste. Season with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



2 COOK CHICKEN & GREEN PEPPER

- Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and cook until slightly softened, 2-3 minutes.
- Add chicken and cook, stirring occasionally, until browned and warmed through, 2-3 minutes.
- Stir in **sweet soy glaze** and cook until everything is coated and glaze has thickened, 1-2 minutes. Remove from heat.



4 SERVE

- Divide **tortillas** between plates and fill with **chicken mixture** and **slaw (draining first)**. Top with **Sriracha mayo**, **crispy fried onions**, and remaining **cilantro**. Serve.