



# PINEAPPLE CHICKEN TACOS

Cabbage Slaw, Tortilla Chips & Green Salsa

**FAST & FRESH**

**BOX TO PLATE: 15 MINUTES**

HELLO

## FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

## BUST OUT

- Strainer
- Paper towels
- Pan
- Grater
- Bowls
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)



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**CALORIES: 820**

### 1 SIZZLE



4 oz | 8 oz  
Pineapple



1 | 1  
Corn



2 | 4  
Scallions



10 oz | 20 oz  
Chicken Breast Strips



1 Clove | 2 Cloves  
Garlic



1 TBSP | 2 TBSP  
Blackening Spice

- **Wash and dry produce.** Drain **pineapple**. Drain **half the corn** (all for 4). Thinly slice **scallions**, separating whites from greens.
- Pat **chicken\*** dry and season with **salt** and **pepper**. Drizzle **oil** in a hot pan; cook **chicken, pineapple, corn,** and **scallion whites** until cooked through, 6-7 minutes.
- Grate **garlic** directly into pan, then add **Blackening Spice** and cook until fragrant, 1-2 minutes.



### 2 MIX



1 | 2  
Lime



4 oz | 8 oz  
Shredded Red Cabbage



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 1 tsp  
Chipotle Powder 

- Cut **lime** into wedges. In a bowl, toss **cabbage, scallion greens,** a **drizzle of olive oil,** a **big squeeze of lime, salt,** and **pepper.**
- In a bowl, mix **sour cream, half the chipotle powder** (all for 4), and a **squeeze of lime.**



### 3 SERVE



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



1.5 oz | 3 oz  
Blue Corn Tortilla Chips  
Contains: Sesame



7.06 oz | 14.12 oz  
Green Salsa

- Wrap **tortillas** in damp paper towels; microwave for 30 seconds.
- Spread **chipotle crema** over **tortillas;** fill with **chicken filling** and **slaw.** Serve with **chips, salsa,** and any **remaining lime wedges.**



\*Chicken is fully cooked when internal temperature reaches 165°.