



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)



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!



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CALORIES: 830

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.



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**.



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**.



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