



GRAND BAZAAR SPICED CHICKEN TACOS

with Garlicky White Sauce, Carrot Slaw & Golden Raisins

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



1 | 2
Onion



1 | 2
Lemon



10 oz | 20 oz
Chopped Chicken Breast



1 TBSP | 2 TBSP
Turkish Spice Blend



1 tsp | 2 tsp
Garlic Powder



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Hot Sauce



4 oz | 4 oz
Shredded Carrots



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1 oz | 2 oz
Golden Raisins



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THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

HELLO

TUNISIAN SPICE BLEND

This warming, aromatic blend—featuring caraway, smoked paprika, and turmeric—adds wonderful depth of flavor to chicken.



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 710



TOP-NOTCH TORTILLAS

If you have a few extra minutes, char your tortillas in a hot dry pan for 1-2 minutes to add smoky, fire-kissed flavor.

BUST OUT

- Paper towels
- Small bowl
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (¼ tsp | ½ tsp)
- Olive oil (1 tsp | 1 tsp)

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



1 PREP

- Wash and dry produce.
- Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and thinly slice **onion**. Quarter **lemon**.



3 MIX SAUCE & TOSS SLAW

- Meanwhile, in a small bowl, combine **sour cream**, **remaining garlic powder**, **juice from one lemon wedge (two wedges for 4 servings)**, a **pinch of salt**, and as much **hot sauce** as you like. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Set aside.
- In a medium bowl, toss **half the carrots (all for 4)** with **¼ tsp sugar (½ tsp for 4)**, a **drizzle of olive oil**, and **juice from one lemon wedge (two wedges for 4)**. Season with **salt** and **pepper** to taste.



2 MAKE FILLING

- Pat **chicken*** dry with paper towels; chop into bite-size pieces if necessary. Season all over with **Turkish Spice Blend**, **half the garlic powder**, **salt**, and **pepper**. (You'll use the rest of the garlic powder in the next step.)
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **bell pepper**, **onion**, and a **large pinch of salt**; cook, stirring, until softened and lightly browned, 3-4 minutes.
- Add another **drizzle of oil** to pan. Add chicken and cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes more. Taste and season with **salt** and **pepper** if desired.



4 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates; fill with **chicken mixture** and **carrot slaw**. Drizzle with **sauce** and sprinkle with **raisins**. Serve **tacos** with **remaining lemon wedges** on the side.