



# BANH-MI-STYLE CHICKEN TACOS

with Pickled Cucumber & Sriracha Mayo

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Lime



1 | 2  
Persian Cucumber



¼ oz | ¼ oz  
Cilantro



10 oz | 20 oz  
Chicken Breast Strips



5 tsp | 10 tsp  
Rice Wine Vinegar



4 oz | 8 oz  
Shredded Carrots



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



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 1 tsp  
Sriracha



6 | 12  
Flour Tortillas  
Contains: Wheat

## HELLO

### SRIRACHA MAYO

Mayo is a classic banh mi sandwich spread; here, we blend it with sriracha for a drizzly taco topping.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 770



## QUICKER PICKLE-UPPER

Quick pickles aren't only great on tacos—we love them in sandwiches, salads, grain bowls, and more! Try making our quick brine from step 2 again to pickle thin slices of jalapeño, red onion, or radish.

## BUST OUT

- Paper towels
- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Sugar (**½ tsp** | **1 tsp**)
- Vegetable oil (**2 tsp** | **2 tsp**)

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### 1 PREP

- **Wash and dry all produce.**
- Halve **lime**. Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Finely chop **cilantro**.
- Pat **chicken\*** dry with paper towels.



### 2 PICKLE CUCUMBER

- In a small bowl, combine half the **vinegar** (you'll use the rest later), juice from half the **lime**, **½ tsp sugar** (**1 tsp for 4 servings**), and a pinch of **salt**.
- Stir in **cucumber**. Set aside to quick-pickle.



### 3 COOK CARROTS

- Heat a drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrots** and cook, stirring, until just tender, 1 minute. Season with **salt** and **pepper**.
- Turn off heat; transfer to a plate.



### 4 COOK CHICKEN

- Heat another drizzle of **oil** in same pan over medium-high heat. Add **chicken**; season with a pinch of **salt** and **pepper**. Cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- Stir in **sweet soy glaze** and remaining **vinegar**. Bring to a simmer, then immediately turn off heat. Taste and season with **salt** and **pepper**.



### 5 MAKE SRIRACHA MAYO

- In a second small bowl, combine **mayonnaise** with **sriracha** to taste. Season with **salt**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



### 6 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with **saucy chicken**, **carrots**, **pickled cucumber** (draining first), and **cilantro**. Drizzle with **sriracha mayo**. Cut remaining **lime** into wedges and serve on the side.

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