



20-MIN MEAL

# BULGOGI CHICKEN THIGH TACOS

with Pickled Cucumbers and Sriracha Crema



## HELLO

### BULGOGI SAUCE

A savory meat marinade that combines soy sauce and sesame with a hint of sweetness

PREP: 10 MIN | TOTAL: 20 MIN | CALORIES: 840

-  Persian Cucumber
-  White Wine Vinegar
-  Shredded Red Cabbage
-  Sour Cream (Contains: Milk)
-  Flour Tortillas (Contains: Wheat)
-  Scallions
-  Chicken Thighs
-  Bulgogi Sauce (Contains: Wheat, Soy)
-  Sriracha

## START STRONG

If you don't have a microwave, wrap the tortillas in aluminum foil and let them warm in the oven at 425 degrees for 5 minutes (or until they're steamy and soft).

## BUST OUT

- 2 Small bowls
- Paper towels
- Large pan
- Medium bowl
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (1 TBSP | 1 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Persian Cucumber 1 | 2
- White Wine Vinegar 5 tsp | 10 tsp
- Chicken Thighs 12 oz | 24 oz
- Shredded Red Cabbage 4 oz | 8 oz
- Bulgogi Sauce 4 oz | 8 oz
- Sour Cream 2 TBSP | 4 TBSP
- Sriracha 1 tsp | 2 tsp
- Flour Tortillas 6 | 12

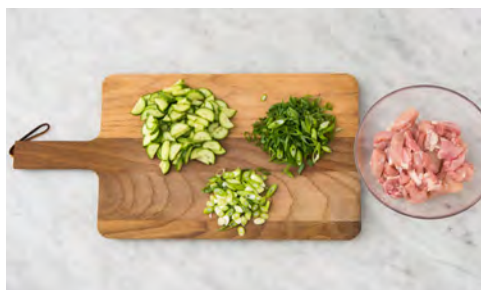
## HELLO WINE



PAIR WITH

Sebo Mendoza Torrontes, 2016

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## 1 PREP

**Wash and dry all produce.** Trim and thinly slice **scallions**, keeping greens and whites separate. Cut **cucumber** in half lengthwise, then slice into thin half-moons and toss with **4 tsp vinegar** (we sent more) and **½ tsp sugar** in a small bowl. Season with **salt** and **pepper** and set aside. Pat **chicken** dry with a paper towel, then cut into 1-inch pieces.



## 4 SIMMER SAUCE

Reduce heat under pan to medium, then pour in **bulgogi sauce**. Bring to a simmer and let bubble until sauce has reduced slightly, about 2 minutes, while tossing **chicken** to coat. Stir in **cabbage mixture**, then remove pan from heat.



## 2 COOK CABBAGE

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **scallion whites** and **cabbage**. Season with **salt** and **pepper**. Cook, tossing occasionally, until softened, 3-4 minutes. Remove pan from heat and stir in remaining **vinegar**. Transfer contents of pan to a medium bowl.



## 5 MAKE CREMA AND WARM TORTILLAS

In another small bowl, stir together **sour cream**, **1 tsp water**, and **sriracha** (to taste). (**TIP:** Add more water as needed to achieve a drizzly consistency.) Wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds.



## 3 COOK CHICKEN

Heat a large drizzle of **oil** in same pan over medium-high heat. Season **chicken** with **salt** and **pepper**, then add to pan. Cook, tossing occasionally, until browned and cooked through, 4-6 minutes.



## 6 FINISH AND SERVE

Divide **chicken and cabbage mixture** between **tortillas**, then top with **cucumber**. Drizzle **crema** over each taco and sprinkle with **scallion greens**.

## GENIUS!

Two cuisines collide in one delicious dish.

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