



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: 25 MIN | CALORIES: 840

-  Persian Cucumbers
-  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

It's taco time! Kids can help with tasks like pickling the cucumbers, making the crema, warming the tortillas, and assembling the tacos.

BUST OUT

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

INGREDIENTS

Ingredient 4-person

- Scallions 4
- Persian Cucumbers 2
- White Wine Vinegar 10 tsp
- Chicken Thighs 24 oz
- Shredded Red Cabbage 8 oz
- Bulgogi Sauce 8 oz
- Sour Cream 4 TBSP
- Sriracha 2 tsp
- Flour Tortillas 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**, separating greens and whites. Halve **cucumbers** lengthwise, then slice into thin half-moons and toss with **1 tsp sugar** and **2 TBSP + 2 tsp vinegar** (we sent more) in a small bowl. Season with **salt** and **pepper** and set aside. Pat **chicken** dry with a paper towel; 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.



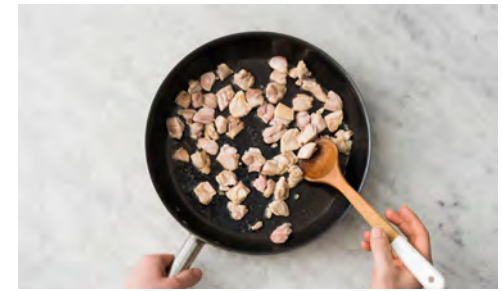
2 COOK CABBAGE

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**, **2 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. Add **chicken** and 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 **cucumbers**. Drizzle **crema** over each taco and sprinkle with **scallion greens**. **TIP:** Go easy on the crema for anyone who isn't a fan of spicy flavors.

FRESH TALK

Which food would win a popularity contest: tacos or burritos?

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