



BULGOGI CHICKEN TACOS

with Pickled Cucumber & Sriracha Crema



HELLO

SRIRACHA CREMA

This dynamic condiment adds a cooling kick to our savory-sweet tacos.

PREP: 5 MIN | **TOTAL: 15 MIN** | **CALORIES: 710**



Persian Cucumber



Shredded Red Cabbage



Bulgogi Sauce
(Contains: Soy, Wheat)



Sriracha



White Wine Vinegar



Chicken Breast Strips



Sour Cream
(Contains: Milk)



Flour Tortillas
(Contains: Wheat)

START STRONG

In step 5, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, hold tortillas directly over flames until lightly charred on both sides.

BUST OUT

- Large pan
- Medium bowl
- 2 Small bowls
- Paper towels
- Sugar
- Vegetable oil (1 TBSP | 1 TBSP)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Shredded Red Cabbage 4 oz | 8 oz
- White Wine Vinegar 5 tsp | 10 tsp
- Persian Cucumber 1 | 2
- Chicken Breast Strips* 10 oz | 20 oz
- Bulgogi Sauce 4 oz | 8 oz
- Sour Cream 2 TBSP | 4 TBSP
- Sriracha 1 tsp | 2 tsp
- Flour Tortillas 6 | 12

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



1 COOK CABBAGE

Wash and dry all produce. Heat a drizzle of **oil** in a large pan over medium-high heat. Add **cabbage** and season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 3-4 minutes. Turn off heat; stir in half the **vinegar** (you'll use the rest in the next step). Transfer to a medium bowl.



4 SIMMER SAUCE

Reduce heat under pan with **chicken** to medium, then stir in **bulgogi sauce**. Bring to a simmer and let bubble, stirring chicken to coat, until sauce has reduced slightly, 3-4 minutes. Stir in cooked **cabbage**, then turn off heat.



2 PICKLE CUCUMBER

While cabbage cooks, trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. In a small bowl, toss cucumber with remaining **vinegar** and a pinch of **sugar**. Season with **salt** and **pepper**; set aside.



5 MAKE CREMA & WARM TORTILLAS

In a second small bowl, combine **sour cream** with as much **sriracha** as you like. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



3 COOK CHICKEN

Pat **chicken** dry with paper towels; season with **salt** and **pepper**. Heat a large drizzle of **oil** in pan used for cabbage over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. **TIP:** If there's excess grease in your pan, carefully pour it out.



6 SERVE

Divide **tortillas** between plates and fill with **chicken mixture**, **pickled cucumber** (draining first), and **crema**. Serve.

IN A QUICKLE

We love to quick-pickle all sorts of veg. Next time, try tossing thinly sliced radishes and fresh ginger with rice vinegar.

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