



CHICKEN STIR-FRY TACOS

with Tangy Cabbage Slaw, Sriracha Mayo & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



1/4 oz | 1/2 oz
Cilantro



3 oz | 6 oz
Carrot



4 oz | 8 oz
Shredded Red
Cabbage



5 tsp | 10 tsp
Rice Wine
Vinegar



10 oz | 20 oz
Chicken
Breast Strips



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



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Sriracha



6 | 12
Flour Tortillas
Contains: Wheat



1 | 2
Crispy Fried Onions
Contains: Wheat

HELLO

SRIRACHA MAYO

Creamy and spicy—the perfect contrast to tangy slaw, crispy onions, and sweet-soy-glazed chicken



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 830



TOP-NOTCH 'TILLAS

In step 3, 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, place tortillas directly on the burner until lightly charred on both sides.

BUST OUT

- Peeler
- Box grater
- Medium bowl
- Paper towels
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (1 tsp | 1 tsp)

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1 MAKE SLAW

- **Wash and dry all produce.**
- Roughly chop **cilantro**. Trim and peel **carrot**; grate on the largest holes of a box grater.
- In a medium bowl, toss together grated carrot, **cabbage**, **vinegar**, half the cilantro, **1 tsp sugar**, and a pinch of **salt** until thoroughly combined.
- **4 SERVINGS: Use 2 tsp sugar.**



3 MIX MAYO & WARM TORTILLAS

- While chicken cooks, in a small bowl, combine **mayonnaise** with **sriracha** to taste. Season with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



2 COOK CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- Stir in **sweet soy glaze** and cook until chicken is coated and glaze has thickened, 1-2 minutes. Remove from heat.



4 SERVE

- Divide **tortillas** between plates and fill with **chicken** and **slaw** (draining first). Top with **sriracha mayo**, **crispy fried onions**, and remaining **cilantro**. Serve.

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