



TERIYAKI CHICKEN TACOS

with Cabbage Slaw and Pickled Red Onion



HELLO
TERIYAKI CHICKEN
Bringing sweet-and-savory fusion
flavor to taco night

PREP: 5 MIN | **TOTAL: 25 MIN** | **CALORIES: 730**



Red Onion



Sriracha



Shredded Red
Cabbage



Teriyaki Sauce
(Contains: Soy)



Flour Tortillas
(Contains: Wheat)



Red Wine
Vinegar



Sour Cream
(Contains: Milk)



Chicken Breast
Strips



Sesame Seeds

START STRONG

Quick chef's tip: before adding the chicken to your pan in step 4, create a well in the center of your veggies with a spoon. This'll ensure the chicken gets a nice golden sear before you start stirring all that goodness together.

BUST OUT

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

INGREDIENTS

Ingredient **2-person** | **4-person**

- Red Onion **1 | 2**
- Red Wine Vinegar **5 tsp | 10 tsp**
- Sour Cream **2 TBSP | 4 TBSP**
- Sriracha **1 tsp | 2 tsp**
- Shredded Red Cabbage **4 oz | 8 oz**
- Chicken Breast Strips* **10 oz | 20 oz**
- Teriyaki Sauce **8 TBSP | 16 TBSP**
- Sesame Seeds **1 TBSP | 2 TBSP**
- Flour Tortillas **6 | 12**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PICKLE ONION

Wash and dry produce. Halve, peel, and very thinly slice **onion**. In a small bowl, combine half the **vinegar** (you'll use the rest later), **½ tsp sugar** (1 tsp for 4 servings), and a pinch of **salt** and **pepper**. Add ¼ of the sliced onion; toss to coat. Set aside, stirring occasionally, until ready to serve.



2 MAKE CABBAGE SLAW

In a medium bowl, combine **sour cream**, remaining **vinegar**, **½ tsp sugar** (1 tsp for 4 servings), and **sriracha** (start with half and add more if you like things spicy). Stir in half the **cabbage**. Season with **salt** and **pepper**. Set aside, stirring occasionally, until ready to serve.



3 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add remaining **onion** and **cabbage** and season with **salt** and **pepper**. Cook, stirring, until slightly softened, 2-3 minutes.



4 COOK CHICKEN

Meanwhile, pat **chicken** dry with paper towels. Add to pan with **veggies** along with another drizzle of **oil**, **salt**, and **pepper**. Cook, stirring often, until chicken is browned and cooked through, 4-6 minutes.



5 SIMMER CHICKEN

Add **teriyaki sauce** to pan; bring to a boil. Reduce to a low simmer and cook until sauce is slightly thickened and coats chicken and veggies, 4-6 minutes. Stir in half the **sesame seeds**. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds. Divide **chicken** and **veggie mixture** (using a slotted spoon if needed) between tortillas. Top with **cabbage slaw** and **pickled onion**. Sprinkle with remaining **sesame seeds** and serve.

SLAWSOME

Try making this refreshing cabbage side again to top fried chicken sandwiches.

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