



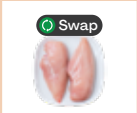
# Thai-Style Grilled Turmeric Chicken Wraps

## with Sweet Chili Sauce and Peanuts

Grill

Spicy

30 Minutes



Chicken Breasts  
2 | 4

Customized Protein + Add Swap or \*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



- Chicken Thighs •  
280 g | 560 g
- Flour Tortillas  
6 | 12
- Sweet Bell Pepper  
1 | 2
- Red Cabbage, shredded  
113 g | 226 g
- Mini Cucumber  
1 | 2
- Lime  
1 | 2
- Green Onion  
1 | 2
- Peanuts, chopped  
28 g | 56 g
- Vegetarian Oyster Sauce  
1/4 cup | 1/2 cup
- Sweet Chili Sauce  
2 tbsp | 4 tbsp
- Soy Sauce  
1 tbsp | 2 tbsp
- Cumin-Turmeric Spice Blend  
1 1/2 tsp | 3 tsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ingredient quantities	56 g	113 g
	2 person	4 person

1



### Marinate chicken

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

Swap | Chicken Breasts

- Combine **vegetarian oyster sauce**, **Cumin-Turmeric Blend** and **1 tsp (2 tsp) sugar** in a shallow dish.
- Pat **chicken** dry with paper towels, then season with **salt** and **pepper**.
- Add to dish with **marinade**, then toss to coat completely.
- Cover and set aside while you prep. (TIP: Have extra time? Marinate chicken in the fridge for a few hours for extra flavour.)

4



### Grill Chicken

- Gather **tortillas**, shallow dish with **chicken**, a clean plate for cooked **chicken**, a brush for **sauce** and any grill tools on a platter, then go out to grill.
- Add **chicken** to the grill, keeping **excess marinade** in the dish. Close lid and grill until cooked through, 4-8 min per side.\*\*
- When **chicken** is cooked, brush one side with **some marinade**, then flip. Grill for 30 sec., then repeat on other side.
- Transfer **chicken** to clean plate. Discard **remaining marinade**.

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

2



### Prep

- Core, then thinly slice **pepper**.
- Thinly slice **green onion**.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.
- Thinly slice **cucumber**.
- Wrap **tortillas** in foil.

3



### Make slaw and sauce

- Combine **sweet chili sauce**, **half the soy sauce**, **half the green onions**, **half the lime zest** and **1 tsp (2 tsp) lime juice** in a small bowl.
- In a large bowl, combine **remaining soy**, **remaining lime juice**, **¼ tsp (½ tsp) sugar**. (TIP: This is your dressing.)
- Add **cucumbers**, **peppers**, **cabbage** and **remaining green onions** to the large bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine.

6



### Finish and serve

- Thinly slice **chicken**.
- Carefully open **tortilla** packet.
- Divide **tortillas** between plates.
- Top with **slaw**, **chicken** and **sweet chili sauce**.
- Sprinkle **peanuts** over top.
- Squeeze a **lime wedge** over top, if desired.

## 1 | Marinate chicken

Swap | Chicken Breasts

If you've opted to get **chicken breasts**, carefully slice into the **centre of each chicken breast**, parallel to the cutting board, leaving ½-inch intact on the other end. Open up **chicken** like a book, then season and cook it in the same way the recipe instructs you to season and cook the **chicken thighs**.