



Spicy Korean-Inspired Chicken Tacos

with Creamy Sesame Slaw

Spicy

30 Minutes

Swap



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 Breast Tenders
310 g | 620 g



Flour Tortillas
6 | 12



Moo Shu Spice Blend
1 tbsp | 2 tbsp



Brown Sugar
2 tbsp | 4 tbsp



Soy Sauce
1 tbsp | 2 tbsp



Gochujang
2 tbsp | 4 tbsp



Coleslaw Cabbage Mix
170 g | 340 g



Mayonnaise
2 tbsp | 4 tbsp



Seasoned Rice Vinegar
1 tbsp | 2 tbsp



Sesame Oil
1 tbsp | 2 tbsp



Green Onion
2 | 4

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.

Pantry items | Pepper, sugar

Cooking utensils | Large bowl, large non-stick pan, measuring spoons, paper towels, whisk

1



Prep

- Before starting, wash and dry all produce.

- Thinly slice **green onions**.
- Pat **chicken** dry with paper towels.
- Sprinkle over **Moo Shu Spice Blend**, then season with **pepper**. Toss to combine.

2



Cook chicken

Swap | **Chicken Breasts**

- Heat a large non-stick pan over medium-high.
- When hot, add **half the sesame oil**, then **chicken tenders**. (**NOTE:** Don't overcrowd the pan; cook chicken in 2 batches for 4 servings, dividing sesame oil between batches.) Sear for 3-4 min per side, until tenders are golden and cooked through.**

3



Glaze chicken

- To the pan with the **chicken**, add **brown sugar**, **gochujang**, **half the soy sauce** and **2 tbsp** (4 tbsp) **water**.
- Cook for 2-3 min, stirring often, until **brown sugar** is dissolved and **sauce** coats **chicken**.
- Remove from heat.

4



Make slaw

- To a large bowl, add **remaining soy**, **remaining sesame oil**, **rice vinegar**, $\frac{1}{4}$ tsp ($\frac{1}{2}$ tsp) **white sugar** and **mayo**. Whisk to combine.
- Add **coleslaw mix** and **green onions**, then toss to combine.
- Season with **pepper**, to taste.

5



Warm tortillas

- Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min.

6



Finish and serve

- Divide **chicken** between warm **tortillas**.
- Top with **slaw**.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Cook chicken

Swap | **Chicken Breasts**

If you've opted to get **chicken breasts**, cut into 1-inch-wide strips, then prepare and cook in the same way the recipe instructs you to prepare and cook **chicken breast tenders**.

♦ 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 165°F, as size may vary.