



Fiery Korean-Style Chicken Tacos with Pear Slaw

Spicy 30 Minutes

Customized Protein

+ Add

Swap

or

x2 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
Tofu 1 | 2
Organic Chicken Breasts + 2 | 4



Chicken Breasts + 2 | 4



Flour Tortillas 6 | 12



Coleslaw Cabbage Mix 170 g | 340 g



Pear 1 | 2



Gochujang 2 tbsp | 4 tbsp



Spicy Mayo 2 tbsp | 4 tbsp



Seasoned Rice Vinegar 1 tbsp | 2 tbsp



Soy Sauce 1/2 tbsp | 1 tbsp



Garlic Salt 2 g | 4 g

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-serving 4-serving

Pantry items | Sugar, butter, oil, pepper

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

1



Prep

- Before starting, wash and dry all produce.
- Core, then cut **pear** into ¼-inch matchsticks.
- In a large bowl, whisk together **half the spicy mayo** and **vinegar**. Season with **pepper** and **¼ tsp (½ tsp) garlic salt**.
- To the bowl with **dressing**, add **pears**. Toss to coat.

2



Cook chicken

- ◉ Swap | **Chicken Thighs**
- ◉ Swap | **Tofu**
- On a separate cutting board, pat **chicken** dry with paper towels, then cut into 1-inch pieces. Season **pepper** and **¼ tsp (½ tsp) garlic salt**.
- Heat a large non-stick pan over medium-high.
- When hot, add **1 tbsp (2 tbsp) oil**, then **chicken**. Cook for 6-8 min, stirring occasionally, until golden and cooked through.**
- Remove from heat.
- Add **gochujang**, **soy sauce**, **2 tbsp (4 tbsp) butter** and **1 tsp (2 tsp) sugar**, then stir for 30 sec, until **chicken** is well coated and **sugar** dissolves.

3



Warm tortillas

- Just before serving, wrap **tortillas** in paper towels.
- Microwave for 30 sec-1 min, until **tortillas** are warm and flexible. (**TIP:** You can skip this step if you don't want to warm the tortillas.)

4



Make slaw

- To the bowl with **pears** and **dressing** (from step 1), add **coleslaw cabbage mix**.

5



Finish and serve

- Divide **slaw** between **tortillas**, then top with **chicken**.
- Drizzle **remaining spicy mayo** over top.

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

For 6 servings

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 Thighs**

If you've opted to get **chicken thighs**, prep and cook in the same way the recipe instructs you to prep and cook the **chicken breasts**.

2 | Cook tofu

◉ Swap | **Tofu**

If you've opted to get **tofu**, pat **tofu** dry with paper towels. Using a fork, poke **tofu** all over, then cut into 1-inch pieces. Season **tofu** the same way the recipe instructs you to season **chicken**. Cook for 6-7 min, turning occasionally, until crispy and browned all over. Follow the rest of the recipe as written.

* 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.