



Chicken Bulgogi Tacos

with Gamja Jorim Style Potato Salad

Grill

30 Minutes



Chicken Thighs/Leg



Soy Sauce
Mirin Blend



Garlic



Sesame Oil



Green Onions



Ginger



Flour Tortillas, 6-inch



Mayonnaise



Spring Mix



Lime



Russet Potato

HELLO GINGER

Peel ginger using a spoon's edge — you'll be able to maneuver around the knobby bits more easily!

Start here

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

Bust out

Medium bowl, colander, microplane/zester, measuring spoons, aluminum foil, 2 large bowls, large pot, small bowl

Ingredients

	2 Person	4 Person
Chicken Thighs/Leg †	260 g***	520 g***
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Sesame Oil	1 tbsp	2 tbsp
Garlic	6 g	12 g
Ginger	30 g	60 g
Green Onions	2	4
Mayonnaise	4 tbsp	8 tbsp
Flour Tortillas, 6-inch	6	12
Lime	1	2
Spring Mix	56 g	113 g
Russet Potato	460 g	920 g
Sugar*	1 tbsb	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

*** Minimum weight on chicken

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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Cook potatoes

Cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and **enough water** to cover (approx. 1 inch) in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min. Drain and return to the same pot, off heat.



Make potato salad

Add **mayonnaise** and **lime zest** to **remaining marinade** in the medium bowl. Stir to combine. Reserve **1 tbsp dressing** (dbl for 4 ppl) in a small bowl and set aside. Add **potatoes** and **half the green onions** to the medium bowl with **dressing**. Season with **salt** and **pepper**, then stir to combine.



Prep

While **potatoes** cook, zest, then juice **lime**. Thinly slice **green onions**. Peel, then mince or grate **garlic** and **ginger**.



Cook chicken and warm tortillas

Add **chicken** to grill, close lid and grill until cooked through, 6-8 min per side.** Wrap **tortillas** in foil. Place the **tortilla packet** on the grill next to **chicken**. Grill, until warmed through, flipping once, 5-6 min. Remove from the grill and set aside.



Make marinade

Combine **lime juice**, **sesame oil**, **Soy Sauce Mirin Blend**, **garlic**, **ginger** and **1 tbsp sugar** (dbl for 4 ppl) in a medium bowl. Season with **salt** and **pepper**. Add **chicken** to a large bowl and add **half the marinade** to coat.



Finish and serve

Add **spring mix** and **reserved dressing** (from the small bowl used in step 4) to another large bowl. Season with **salt** and **pepper**, then toss to coat. Thinly slice **chicken**. Divide **tortillas** between plates. Top with **chicken**, **salad**, and **remaining green onions**. Serve **potato salad** on the side.

Dinner Solved!