



Grilled Thai-Inspired Chicken Wraps

with Fresh Mango and Marinated Cucumber

Grill

Spicy

30 Minutes



Chicken Thighs



Thai Seasoning



Mango



Greek-Style Pitas



Peanuts, chopped



Cilantro



Mini Cucumber



Spring Mix



Chili Garlic Sauce



White Wine Vinegar



Mild Curry Paste

HELLO CILANTRO

This versatile herb has a citrusy twist!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 425°F over medium heat.

Bust out

Medium bowl, large bowl, small pot, whisk, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Thai Seasoning 🍷	1 tbsp	2 tbsp
Mango	1	2
Greek-Style Pitas	2	4
Peanuts, chopped	28 g	56 g
Cilantro	7 g	7 g
Mini Cucumber	66 g	132 g
Spring Mix	56 g	113 g
Chili Garlic Sauce 🍷	1 tbsp	2 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Mild Curry Paste	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt*		

* Pantry items

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

♦ 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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1



Prep

Cut **mango** into ¼-inch slices. Cut **cucumber** into ¼-inch pieces. Roughly chop **cilantro**.

2



Marinate chicken

Pat **chicken** dry with paper towels. Add **chicken**, **Thai Seasoning**, **half the chili garlic sauce** and **½ tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt**, then toss to coat.

3



Marinate cucumbers and warm curry sauce

Whisk together **vinegar**, **2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a medium bowl. Add **cucumbers**, then toss to coat. While **cucumbers** marinate, heat a small pot over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **curry paste** and **remaining chili garlic sauce**. Cook, whisking often, until warmed through, 1-2 min. (**NOTE:** If the sauce is too thick, add ½ tbsp warm water at a time, until desired consistency is achieved.) Remove pot from heat. Set aside.

4



Grill chicken

Add **chicken** to grill, close lid and grill until cooked through, 5-7 min per side.**

5



Grill pitas

When **chicken** is almost done, add **pitas** to other side of grill. Close lid and grill until heated through and grill marks form, 1-2 min per side. (**NOTE:** Keep an eye on pitas so that they don't burn!)

6



Finish and serve

Add **spring mix** to the medium bowl with **cucumbers**. Toss to combine. Slice **chicken**. Divide **pitas** between plates, then spread **curry sauce** over **pitas**. Top with **chicken**, **mango**, **cilantro** and **peanuts**. Serve **salad** alongside.

Dinner Solved!