



Pulled Chicken Tikka Tacos

with Tomato-Cucumber Slaw

20-min



Pulled Chicken



Tikka Sauce



Cilantro



Mini Cucumber



Flour Tortillas, 6-inch



Roma Tomato



Lime



Kale Slaw Mix

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO TIKKA SAUCE

The curry is creamy, orange-coloured and filled with savoury Indian spices!

Start here

Before starting, wash and dry all produce.

Bust Out

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

Ingredients

	2 Person	4 Person
Pulled Chicken	300 g	600 g
Tikka Sauce	¼ cup	½ cup
Cilantro	7 g	7 g
Mini Cucumber	66 g	132 g
Flour Tortillas, 6-inch	6	12
Roma Tomato	80 g	160 g
Lime	1	1
Kale Slaw Mix	113 g	227 g
Sugar*	½ tsp	1 tsp
Oil*		

Salt and Pepper*

* Pantry items

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

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 the **cucumber** into ¼-inch pieces. Cut the **tomato** into ¼-inch pieces. Juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges. Roughly chop the **cilantro**.



4 Warm tortillas

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**NOTE:** You can skip this step if you don't want to warm the tortillas!)



2 Make slaw

Whisk together the **lime juice**, **½ tsp sugar** and **½ tbsp oil** (dbl both for 4 ppl) in a large bowl. Add the **cucumber**, **tomato**, **kale slaw** and **cilantro**. Season with **salt** and **pepper**. Toss to combine. Set aside.



5 Finish and serve

Divide the **chicken tikka** between **tortillas** and top with **half the tomato-cucumber slaw**. Serve the **remaining slaw** on the side.

Dinner Solved!



3 Warm chicken

Heat a large non-stick pan over medium heat. Add the **chicken**. Cook, breaking the **chicken** up into smaller pieces, until the **chicken** is warmed through, 4-5 min.** Add the **tikka sauce** and stir to combine. Cook, stirring occasionally, until the **chicken** is coated with the **sauce**, 1-2 min. Remove from heat.