

Pulled Chicken Tikka Tacos

with Kale-Slaw

20-min



Pulled Chicken



Tikka Sauce



Cilantro



Flour Tortillas, 6-inch



Cherry Tomatoes



Lime



Kale Slaw Mix

HELLO TIKKA SAUCE

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

Start here

Before starting, wash and dry all produce.

Bust Out

Strainer, large bowl, whisk, large non-stick pan, paper towels

Ingredients

| | 2 Person | 4 Person |
|-------------------------|----------|----------|
| Pulled Chicken | 300 g | 600 g |
| Tikka Sauce | ¼ cup | ½ cup |
| Cilantro | 7 g | 7 g |
| Flour Tortillas, 6-inch | 6 | 12 |
| Cherry Tomatoes | 113 g | 227 g |
| Lime | 1 | 1 |
| Kale Slaw Mix | 113 g | 227 g |
| 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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You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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1 Prep

Halve the **tomatoes**. Juice **half the lime**. (whole lime for 4 ppl.) Cut **any remaining lime** into wedges. Roughly chop the **cilantro**. Drain then pat the **chicken** dry with paper towel.



2 Make slaw

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



3 Warm chicken

Heat a large non-stick pan over medium heat. When hot, 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.



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!)



5 Finish and serve

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

Dinner Solved!