



Korean-Style Chicken Wraps

with Sesame-Cucumber Coleslaw

Fresh Summer

Spicy

20 Minutes



Chicken Breasts
2 | 4



Flour Tortillas
6 | 12



Sweet Bell
Pepper
1 | 2



Red Cabbage,
shredded
113 g | 226 g



Mini Cucumber
1 | 2



Edamame
56 g | 113 g



Green Onion
2 | 4



Gochujang
2 tbsp | 4 tbsp



Mayonnaise
2 tbsp | 4 tbsp



Peanuts,
chopped
56 g | 112 g



Sesame Seeds
9 g | 18 g



Seasoned Rice
Vinegar
1 tbsp | 2 tbsp



Sesame Oil
1 tbsp | 2 tbsp

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.

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Ingredient quantities 56 g | 113 g
2 person 4 person

Pantry items | Sugar, oil, salt, pepper

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

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

1



Prep

- Before starting, wash and dry all produce.
- Core, then thinly slice **pepper**.
- Halve **cucumber** lengthwise, then cut into ¼-inch half-moons.
- Whisk together **vinegar**, ½ **tsp** (1 **tsp**) **sugar** and **1 tbsp** (2 **tbsp**) **oil** in a large bowl. Add **cabbage**, **cucumbers**, **sesame seeds** and **half the peppers**. Toss to coat. Season with **salt** and **pepper**.

2



Prep chicken

- Pat **chicken** dry with paper towels.
- On a separate cutting board, cut **chicken** into ½-inch pieces. Season with **salt** and **pepper**.

3



Cook filling mixture

- Heat a large non-stick pan over medium-high heat.
- When hot, add **sesame oil**, then **chicken**, **edamame** and **remaining peppers**. Cook, stirring occasionally, until golden-brown and cooked through, 5-6 min.**

4



Make gochujang mayo

- Combine **gochujang**, **mayo** and ½ **tbsp** (1 **tbsp**) **water** in a small bowl.

5



Heat tortillas

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

6



Finish and serve

- Divide **coleslaw** between **tortillas**. Top with **chicken and veggie mixture**.
- Drizzle **gochujang mayo** over top.
- Sprinkle with **peanuts**, then use scissors to thinly snip **green onions** over wraps.

♦ 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 74°C/165°F, as size may vary.