



# Mango-Glazed Jerk Chicken Tacos

with Kiwi Salsa

Gourmet Tacos

Spicy

25 Minutes



Chicken Breast Tenders \*  
310 g | 620 g



Flour Tortillas  
6 | 12



Coleslaw Cabbage Mix  
170 g | 340 g



Baby Tomatoes  
113 g | 227 g



Kiwi  
1 | 2



Lime  
1 | 2



Jalapeño   
1 | 2



Cilantro  
7 g | 14 g



Mango Chutney  
2 tbsp | 4 tbsp



Mayonnaise  
2 tbsp | 4 tbsp



Soy Sauce  
1 tbsp | 2 tbsp



Jerk Spice Blend   
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.

1



### Prep and broil chicken

- Before starting, preheat the broiler to high. Wash and dry all produce.

- Pat **chicken** dry with paper towels.
- Toss **chicken** with **1 tbsp** (2 tbsp) **oil**, then sprinkle all over with **Jerk Spice Blend** on a foil-lined baking sheet. Season with **salt** and **pepper**.
- Broil in the **middle** of the oven until cooked through, 8-10 min.\*\*

2



### Prep

- Meanwhile, halve **tomatoes**.
- Peel, then cut **kiwi** into ¼-inch pieces.
- Core, then finely chop **jalapeño**, removing seeds for less heat. (TIP: We suggest using gloves when prepping jalapeños.)
- Finely chop **cilantro**.
- Zest, then juice **lime**.

3



### Make salsa

- Combine **tomatoes**, **kiwi**, **half the jalapeños**, **half the cilantro**, **½ tbsp** (1 tbsp) **oil**, **½ tbsp** (1 tbsp) **lime juice**, **¼ tsp** (½ tsp) **sugar** and **½ tsp** (1 tsp) **lime zest** to a medium bowl. Season with **salt** and **pepper**, then toss to combine.

4



### Glaze chicken

- Heat a large non-stick pan over medium heat.
- When hot, add **soy sauce**, **half the mango chutney** (use all for 4 ppl) and **2 tbsp** (4 tbsp) **water**. Add cooked **chicken**. Bring to a simmer. Cook, flipping **chicken** occasionally, until **glaze** thickens slightly and coats **chicken**, 2-4 min.
- Stir **any chicken juices** from the baking sheet into the **glaze**.
- Remove from heat.

5



### Make coleslaw

- Combine **coleslaw cabbage mix**, **mayo**, **remaining jalapeños**, **remaining cilantro**, **¼ tsp** (½ tsp) **sugar**, **½ tbsp** (1 tbsp) **lime juice** and **½ tsp** (1 tsp) **lime zest** in a large bowl. Season with **salt** and **pepper**.

6



### Heat tortillas and serve

- 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.)
- Divide **tortillas** between plates. Top with **coleslaw**, **chicken** and **salsa**.

♦ 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.