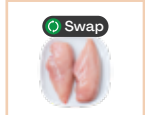




SuperQuick Chipotle Chicken Tacos with Zippy Slaw

15 Minutes



Chicken Breasts 2 | 4

Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit [hellofresh.ca](https://www.hellofresh.ca)



Chicken Breast, Diced 310 g | 620 g



Flour Tortillas 6 | 12



Enchilada Spice Blend 1 tbsp | 2 tbsp



Chipotle Sauce 2 tbsp | 4 tbsp



Mayonnaise 2 tbsp | 4 tbsp



White Wine Vinegar 1/2 tbsp | 1 tbsp



Feta Cheese, crumbled 1/2 cup | 1/2 cup



Cilantro 7 g | 14 g



Coleslaw Cabbage Mix 170 g | 340 g



Corn Kernels 113 g | 227 g

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.

Pantry items | Oil, salt, pepper, sugar

Cooking utensils | Large bowl, large non-stick pan, measuring spoons, strainer, whisk

1



Cook chicken and corn

- Before starting, wash and dry all produce.

🔄 Swap | **Chicken Breasts**

- Heat a large non-stick pan over high.
- Strain **chicken**. Add **chicken** to a plate or flat surface, then season all over with **Enchilada Spice Blend**, **salt** and **pepper**.
- When hot, add **1 tbsp** (2 tbsp) **oil**.
- Add **chicken**. Cook, stirring often, until **chicken** is not pink, 1-2 min.
- Reduce heat to medium-high. Add **corn**. Cook, stirring often, until **chicken** is cooked through, 4-5 min.**

2



Make slaw

- Meanwhile, roughly chop **cilantro**.
- Add **mayo**, **half the vinegar** (use all for 4 ppl) and **½ tsp** (1 tsp) **sugar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **coleslaw mix**, then toss to combine.
- Set aside.

3



Finish chicken and assemble tacos

- When **chicken** is finished, remove the pan from heat.
- Drizzle over **chipotle sauce**, then stir to coat.
- Place **tortillas** on a clean work surface. (**TIP:** If you have time, microwave until tortillas are warm and flexible, 30 sec-1 min.)
- Divide **slaw** between **tortillas**, then top with **chicken-corn mixture**.

4



Finish and serve

- Divide **tacos** between plates.
- Sprinkle **cilantro** and **feta** over **tacos**.
- Serve **remaining slaw** on the side.

♦ 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.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1 | Cook chicken and corn

🔄 Swap | **Chicken Breasts**

If you've opted to get **chicken breasts**, cut **chicken breast** into 1-inch pieces. Cook the same way the recipe instructs you to cook **chicken pieces**.