



Caribbean Chicken & Corn Tacos with Naked Slaw

FRESH & FAST

Box to plate: 15 mins

Eat Me Early

KID FRIENDLY

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3434kJ (821Cal) | Protein 48.9g | Fat, total 34.7g - saturated 4.9g | Carbohydrate 71.3g - sugars 26.3g | Sodium 2093mg
The quantities provided above are averages only.

We're here to help! Scan here
2023 | WK39 | V



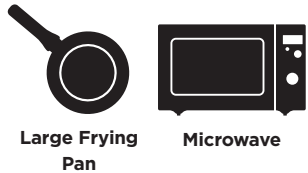
Get ready

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You'll need

(along with the basics)



From the pantry



From the cool pouch

	2P	4P
Slaw Mix	1 small bag	1 large bag
Chicken Tenderloins	1 small pkt	2 small pkts OR 1 large pkt
Garlic Paste	1 pkt	2 pkts
Garlic Aioli	1 medium pkt	1 large pkt

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Chop



- Drain **corn**
- Drain **pineapple**, then roughly chop
- Cut **lemon** into wedges
- In a bowl, combine **slaw mix** and a good squeeze of **lemon juice**. Drizzle with **olive oil**. Season, then toss



2. Sizzle



- Heat a large frying pan over high heat with **oil**
- Cook **chicken, corn** and **pineapple**, tossing occasionally, until chicken is cooked through (no longer pink inside), **6-8 mins**
- Add **garlic paste** and **seasoning**. Cook until fragrant, **1-2 mins**



3. Zap



- Microwave **tortillas** in **10 second** bursts, until warm
- Spread **aioli** over **tortillas**
- Fill **tortillas** with **slaw, chicken mixture** and **spinach leaves**
- Tear over **coriander**. Serve with remaining **lemon wedges**



Rate your recipe

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