



Peri-Peri Chicken Tacos

with Charred Pineapple Slaw & BBQ Mayo

KID FRIENDLY

Grab your Meal Kit with this symbol



Pineapple Slices



Chicken Tenderloins



Greek-Style Yoghurt



Slaw Mix



Peri-Peri Seasoning



Pre-Chopped Onion



Mini Flour Tortillas



BBQ mayo



Chicken Tenderloins

Recipe Update

Due to recent sourcing challenges, we have replaced some ingredients, which may be a little different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: 15-25 mins
Ready in: 15-25 mins

Eat Me Early

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

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 will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
pineapple slices	1 tin	2 tins
chicken tenderloins	1 small packet	2 small packets OR 1 large packet
Greek-style yoghurt	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
slaw mix	1 small packet	1 large packet
peri-peri seasoning	1 sachet	2 sachets
pre-chopped onion	1 medium bag	1 large bag
mini flour tortillas	6	12
BBQ mayo	1 medium packet	1 large packet
chicken tenderloins**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2874kJ (686Cal)	491kJ (117Cal)
Protein (g)	48.5g	8.3g
Fat, total (g)	21.5g	3.7g
- saturated (g)	4.4g	0.8g
Carbohydrate (g)	69.8g	11.9g
- sugars (g)	25.6g	4.4g
Sodium (mg)	1522mg	260mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3588kJ (858Cal)	478kJ (114Cal)
Protein (g)	85.1g	11.3g
Fat, total (g)	23.9g	3.2g
- saturated (g)	5.2g	0.7g
Carbohydrate (g)	69.8g	9.3g
- sugars (g)	25.6g	3.4g
Sodium (mg)	1592mg	212mg

The quantities provided above are averages only.

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.

We're here to help!

Scan here if you have any questions or concerns



1



Get prepped

- Drain **pineapple slices**.
- Cut **chicken tenderloins** into 2cm chunks.
- Heat a large frying pan over high heat. Cook **pineapple slices** until lightly charred, **2-3 minutes** each side.
- Remove **pineapple** from pan and roughly chop. Transfer to a medium bowl.

Custom Recipe: If you've doubled your chicken tenderloins, prepare chicken as above.

3



Cook the chicken

- In a second medium bowl, combine **peri-peri seasoning** with a drizzle of **olive oil**. Add **chicken**, tossing to coat.
- Return frying pan to high heat with a drizzle of **olive oil**. When oil is hot, cook **chicken** and **pre-chopped onion**, tossing, until browned and cooked through (when no longer pink inside), **4-5 minutes**.

Little cooks: Help toss the chicken in the marinade. Make sure to wash your hands well afterwards!

Custom Recipe: Prepare as above, cook chicken in batches for the best results.

2



Make the slaw

- To bowl with pineapple, add **Greek-style yoghurt** and a drizzle of the **white wine vinegar**. Season with **salt** and **pepper** to taste.
- Add **slaw mix**, then toss to coat.

Little cooks: Take the lead by tossing the slaw!

4



Serve up

- Microwave **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.
- Spread a thin layer of **BBQ mayo** over each tortilla. Fill with pineapple slaw. Top with peri-peri chicken to serve. Enjoy!

Little cooks: Show them how it's done and help build the tacos!

Rate your recipe

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