



# Asian-Style Plant-Based Crumbed Chick'n Tacos

with Creamy Slaw & Sweet Chilli Sauce

EXPLORER

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Cucumber



Pea Pods



Plant-Based Crumbed Chicken



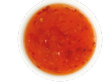
Slaw Mix



Plant-Based Mayonnaise



Mini Flour Tortillas



Sweet Chilli Sauce



Crispy Shallots



Plant-Based Crumbed Chicken

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

Plant Based

This crowd-pleasing recipe comes together in four simple steps, with minimal hands-on time. While the juicy crumbed chick'n gets lovely and golden in the pan, all you have to do is toss the slaw and pop the tortillas in the microwave. Complete the dish with a drizzle of sweet chilli sauce, plus a sprinkle of crispy shallots for extra crunch.

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

### Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine)

## 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
<b>olive oil*</b>	refer to method	refer to method
cucumber	1	2
pea pods	1 small bag	1 medium bag
<b>vinegar*</b> (white wine or rice wine)	¼ cup	½ cup
plant-based crumbed chicken	1 packet	2 packets
slaw mix	1 small bag	1 large bag
plant-based mayonnaise	1 medium packet	2 medium packets
mini flour tortillas	6	12
sweet chilli sauce	1 medium packet	2 medium packets
crispy shallots	1 medium packet	1 large packet
plant-based crumbed chicken**	1 packet	2 packets

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3391kJ (810Cal)	704kJ (168Cal)
Protein (g)	23.6g	4.9g
Fat, total (g)	45g	9.3g
- saturated (g)	6.1g	1.3g
Carbohydrate (g)	79.8g	16.6g
- sugars (g)	21.9g	4.5g
Sodium (mg)	1613mg	335mg

## Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4634kJ (1108Cal)	783kJ (187Cal)
Protein (g)	37.2g	6.3g
Fat, total (g)	62.6g	10.6g
- saturated (g)	7.4g	1.2g
Carbohydrate (g)	99.2g	16.8g
- sugars (g)	22.9g	3.9g
Sodium (mg)	2465mg	416mg

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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Pickle the cucumber

- Thinly slice **cucumber** into half-moons. Trim and roughly chop **pea pods**.
- In a medium bowl, combine the **vinegar** and a good pinch of **sugar** and **salt**.
- Add **cucumber** to **pickling liquid**. Add enough **water** to just cover cucumber. Set aside.

**TIP:** Slicing the cucumber very thinly helps it pickle faster!

3



## Prep the slaw & tortillas

- Meanwhile, in a second medium bowl, combine **pea pods**, **slaw mix**, **plant-based mayonnaise**, a splash of **pickling liquid** and a drizzle of **olive oil**. Toss to coat. Season to taste.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts, until warmed through.

2



## Cook plant-based chicken

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **plant-based crumbed chicken** until just browned, **2-3 minutes** each side. Transfer to a paper towel-lined plate.

**Custom Recipe:** If you've doubled your plant-based crumbed chicken, cook crumbed chick'n, as above, in batches for best results.

4



## Serve up

- Drain pickled cucumber. Roughly chop plant-based chicken.
- Build your tacos by filling each tortilla with a helping of creamy slaw, pickled cucumber and plant-based chicken.
- Drizzle over **sweet chilli sauce**. Sprinkle with **crispy shallots** to serve. Enjoy!

## We're here to help!

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