



BBQ Chicken & Bacon Taco Kit

with Pineapple Salsa, Corn Cob & Chipotle Yoghurt

GRILL KIT



Grab your Meal Kit with this symbol



Lime



Corn



Snacking Tomatoes



Pineapple Slices



Coriander



Chicken Thigh



Mexican Fiesta Spice Blend



Mild Chipotle Sauce



Bacon



Slaw Mix



Garlic Aioli



Greek-Style Yoghurt



Mini Flour Tortillas

Recipe Update

We've replaced the deluxe slaw mix in this recipe with slaw mix due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 25-35 mins
Ready in: 35-45 mins

Eat Me Early

Summer is for long lunching and Sunday BBQs, which this grill kit will happily assist you in creating the best meal possible. BBQ chicken is the true star of the show, but don't forget crispy bacon, pineapple salsa, chipotle slaw or corn cobs. Everything here is mandatory for your Sunday lunch taco success!

Pantry items

Olive Oil, Butter

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

BBQ

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
lime	½	1
corn	1	2
snacking tomatoes	1 punnet	2 punnets
pineapple slices	1 tin	2 tins
coriander	1 bag	1 bag
chicken thigh	1 small packet	2 small packets OR 1 large packet
Mexican Fiesta spice blend	1 medium sachet	1 large sachet
mild chipotle sauce	1 packet	2 packets
butter*	10g	20g
bacon	1 packet (100g)	2 packets (200g)
slaw mix	1 small bag	1 large bag
garlic aioli	1 medium packet	1 large packet
Greek-style yoghurt	1 medium packet	1 large packet
mini flour tortillas	6	12

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4312kJ (1030Cal)	485kJ (115Cal)
Protein (g)	56.3g	6.3g
Fat, total (g)	47.9g	5.4g
- saturated (g)	11.3g	1.3g
Carbohydrate (g)	88.2g	9.9g
- sugars (g)	35g	3.9g
Sodium (mg)	1995mg	225mg

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.



Get prepped

- Preheat BBQ to high heat. Slice **lime** into wedges. Cut **corn** cob in half. Quarter **snacking tomatoes**. Drain **pineapple slices**. Roughly chop **coriander**.
- SPICY!** The spice blend is hot! Add less if you're sensitive to heat. In a medium bowl, add **chicken thigh**, **Mexican Fiesta spice blend**, half the **mild chipotle sauce** and a drizzle of **olive oil**. Season and toss to coat.



Make the pineapple salsa

- While the chicken is resting, roughly chop grilled **pineapple**.
- In a second medium bowl, combine **snacking tomatoes**, **coriander**, **pineapple**, a squeeze of **lime juice** and a drizzle of **olive oil**. Season.



BBQ the corn

- When the BBQ is hot, grill **corn**, turning, until charred and cooked through, **10-15 minutes**.
- Transfer to a plate and spread with the **butter**.

No BBQ? Half-fill a medium saucepan with water and bring to the boil. Cook corn in the boiling water, until tender and bright yellow, 5 minutes. Drain. Cover to keep warm so that the butter melts.



Bring it all together

- In a large bowl, combine **slaw mix** and **garlic aioli**. Season.
- In a small bowl, combine the remaining **mild chipotle sauce** and **Greek-style yoghurt**.
- Microwave **mini flour tortillas** on a plate in **10-second** bursts until warmed through.



BBQ the chicken

- While the corn is cooking, grill **chicken**, turning occasionally until browned and cooked through (when no longer pink inside), **10-12 minutes**. Transfer to a plate and leave to rest for **5 minutes**.
- Meanwhile, grill **bacon** and **pineapple** until golden, **2-4 minutes** each side. Transfer to a plate.

No BBQ? In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook chicken, turning occasionally, until browned and cooked through, 10-14 minutes. Transfer to a plate to rest. Wipe out frying pan and return to medium-high heat with a drizzle of olive oil. Cook bacon and pineapple, turning, until golden, 4-5 minutes.



Serve up

- Roughly chop chicken and bacon. Bring the chicken, bacon, pineapple salsa, slaw, yoghurt and corn to the table.
- Build your tacos by filling your tortillas with the slaw, BBQ chicken, bacon and pineapple salsa.
- Drizzle over chipotle yoghurt. Serve with remaining lime wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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