



Hello
FRESH

(02) 8188 8722 | HelloFresh.com.au

WK02
2017

Mexican Chicken Tacos with Mango Mayo & Slaw

Few things look as colourful as these tacos – with marinated chicken inside no less! The real star of this dish is the mayonnaise. There's a hint of mango amidst the expected tang of mayonnaise we all know and love, and all of that means you're in for a sweet ride.



Prep: 15 mins



Cook: 10 mins



Total: 25 mins



level 1



eat me
first

Pantry Items



Red Wine
Vinegar



Olive Oil



Free Range
Chicken Thighs



Mexican Spice Mix



Red Cabbage



Carrot



Coriander



Mini Flour Tortillas



Mango
Mayonnaise

JOIN OUR PHOTO CONTEST



#HelloFreshAU

QTY

Ingredients

1 packet	free range chicken thighs, chopped into 2 cm pieces
½ sachet	mild Mexican spice mix (recommended amount)
1 tbs	olive oil *
1 portion	red cabbage, finely sliced
2	carrots, washed & grated
½ bunch	coriander, leaves picked ⊕
3 tsp	red wine vinegar *
1 packet	mini flour tortillas
1 tub	mango mayonnaise

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	2730	Kj
Protein	40.3	g
Fat, total	34.5	g
-saturated	6.2	g
Carbohydrate	42.7	g
-sugars	8	g
Sodium	688	mg

1



You will need: *chef's knife, chopping board, box grater, two medium bowls large frying pan, wooden spoon and microwave or sandwich press.*

1 Place the **chicken thighs**, **mild Mexican spice mix** and half the **olive oil** in a medium bowl. Toss to coat the chicken in the mild spice mix. Season generously with **salt** and **pepper**. Set aside.

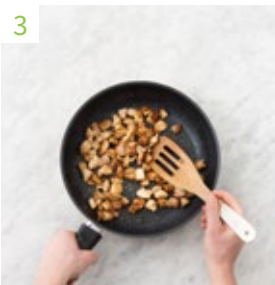
2



2 In a second medium bowl combine the **red cabbage**, grated **carrot** and half the **coriander**. Drizzle with the **red wine vinegar**. Season with salt and pepper. Set aside.

3 Heat a large frying pan over a high heat. Add the remaining olive oil and cook the spiced chicken pieces for **5-6 minutes**, or until cooked through and golden. Remove the pan from the heat.

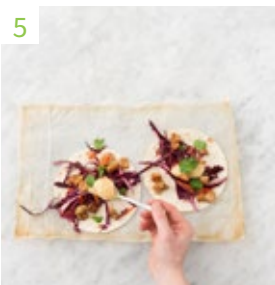
3



4 Meanwhile, heat the **mini flour tortillas** in the microwave or a sandwich press until warm.

5 To serve top each taco with slaw, chicken pieces, a dollop of **mango mayonnaise** and the remaining coriander. Enjoy!

5



Did you know? “Taquería” is a Spanish word meaning taco shop.