

# Sichuan Garlic Chicken Tacos

with Creamy Slaw & Crispy Shallots

Grab your Meal Kit with this symbol



Cucumber



Chicken Breast



Sichuan Garlic Paste



Mayonnaise



Japanese Dressing



Slaw Mix



Mini Flour Tortillas




Coriander



Crispy Shallots

 Hands-on: **15-25 mins**  
Ready in: **20-30 mins**

 Eat me early

This Asian Mexican fusion taco is a wonderful mix of tasty garlic and umami flavours balanced with crisp veggies and cooling mayo. Bonus: it's ready on the table in no time.

### Pantry items

Olive Oil

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cucumber	1	2
chicken breast	1 small packet	1 large packet
Sichuan garlic paste	1 packet	2 packets
mayonnaise	1 packet (40g)	2 packets (80g)
Japanese dressing	1 tub	2 tubs
slaw mix	1 bag (150g)	1 bag (300g)
mini flour tortillas	6	12
coriander	1 bag	1 bag
crispy shallots	1 packet	2 packets

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3631kJ (867Cal)	727kJ (173Cal)
Protein (g)	42.7g	8.5g
Fat, total (g)	47.5g	9.5g
- saturated (g)	7.8g	1.6g
Carbohydrate (g)	62g	12.4g
- sugars (g)	18.7g	3.7g
Sodium (mg)	1385mg	277mg

## 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.



## Get prepped

Slice the **cucumber** into thin batons. Slice the **chicken breast** into 1cm strips.



## Cook the chicken

Heat a large frying pan over a high heat with a drizzle of **olive oil**. When the oil is hot, cook the **chicken**, tossing, until cooked through, **4-5 minutes**.

**TIP:** Chicken is cooked through when it's no longer pink inside.



## Flavour the chicken

Remove the frying pan from the heat and add the **Sichuan garlic paste**. Season with **salt** and **pepper** and stir to coat.



## Make the creamy slaw

In a medium bowl, combine the **mayonnaise** and **Japanese dressing**. Add the **slaw mix** and toss to dress.



## Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press or microwave on a plate in **10 second** bursts or until warm.



## Serve up

Roughly chop the **coriander**. Bring everything to the table to serve. Build the tacos by adding a helping of the creamy slaw to each tortilla then topping with the Sichuan garlic chicken, cucumber and a sprinkling of coriander and **crispy shallots**.

Enjoy!