

# Caribbean Chicken Tacos with Slaw & Mango Mayo

FRESH & FAST Box to plate: 15 mins

Eat Me Early



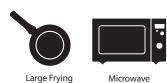


# Get ready

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'll need

(along with the basics)



# 1. Sizzle Pineapple Slices Chicken Breast Mild Caribbean Jerk Seasoning



# 3. Zap





Mini Flour Tortillas

Mango Mayo

# From the pantry





Salt & Peppe

## From the cool pouch

	2P	4P
Chicken Breast	1 pkt	1 pkt
Slaw Mix	<b>1 bag</b> (150g)	<b>1 bag</b> (300g)

- Drain and chop pineapple. Cut chicken breast into 2cm strips
- In a bowl, combine seasoning, chicken and a drizzle of olive oil
- Heat oil in frying pan over high heat
- Cook chicken and pineapple, tossing, until cooked through, 6-7 mins
- Cut lime into wedges. Thinly slice herbs
- Roughly chop cucumber
- In a second bowl, combine slaw mix, herbs, cucumber and a squeeze of lime juice
- Add a drizzle of **oil**, season and toss

- Microwave tortillas for 10 second bursts, until warm
- Spread mango mayo over tortillas
- Chop chicken
- Fill tortillas with slaw, chicken and pineapple
- Serve with any remaining lime wedges

# Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.





