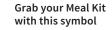
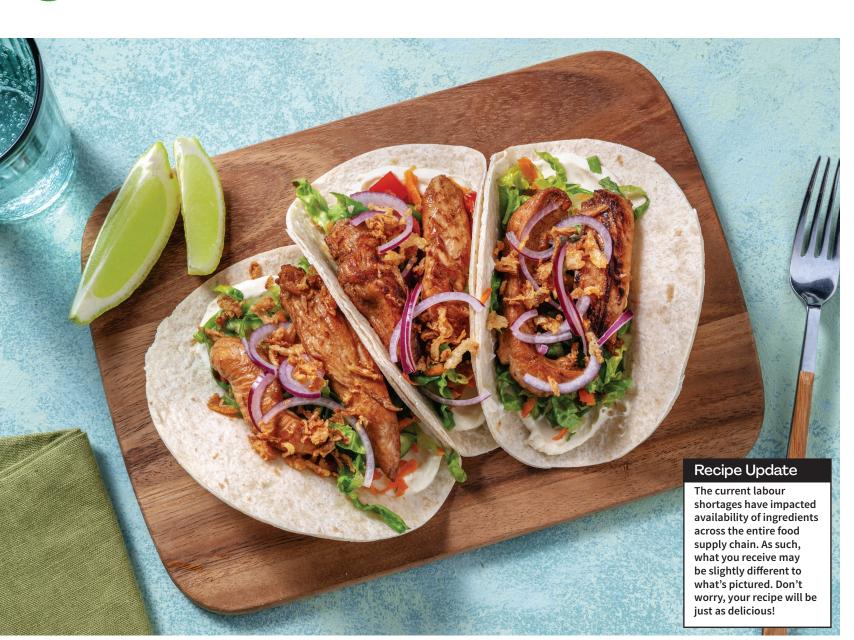
Korean-Style Chicken Tacos with Pickled Onion, Crispy Shallots & Lime Aioli



















Tomato

Salad Leaves



Fresh Chilli



(Optional)





Mini Flour Tortillas

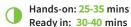
Garlic Aioli



Crispy Shallots

Pantry items

Olive Oil, Soy Sauce, Honey, Vinegar (White Wine Or Rice Wine)





Spicy (optional fresh chilli)

A lip-smackingly good combo of garlic, soy and honey makes for some seriously tender and totally delicious chicken. Give it the taco treatment by adding lime aioli, bright homemade pickled onion and fresh salad ingredients, all wrapped up in soft flour tortillas for a Korean-style fiesta!

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

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	2 People	4 People	
olive oil*	refer to method	refer to method	
garlic	1 clove	2 cloves	
soy sauce*	2 tbs	1/4 cup	
honey*	1 tbs	2 tbs	
chicken breast	1 packet	1 packet	
onion	1/2	1	
vinegar* (white wine or rice wine)	1/4 cup	½ cup	
carrot	1	2	
tomato	1	2	
salad leaves	½ bag	1 bag	
fresh chilli (optional)	1/2	1	
lime	1/2	1	
mini flour tortillas	8	16	
garlic aioli	1 packet (50g)	1 packet (100g)	
crispy shallots	1 packet	1 packet	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3393kJ (811Cal)	558kJ (133Cal)
Protein (g)	45g	7.4g
Fat, total (g)	34.7g	5.7g
- saturated (g)	9.8g	1.6g
Carbohydrate (g)	74.2g	12.2g
- sugars (g)	19.7g	3.2g
Sodium (mg)	1810mg	298mg

The quantities provided above are averages only.

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.



Get prepped

Finely chop garlic. In a small bowl, combine garlic, the soy sauce and the honey. Set aside. Slice chicken breast into 1cm-thick strips.



Pickle the onion

Thinly slice **onion** (see ingredients). In a second small bowl, combine the **vinegar** and a good pinch of **sugar** and **salt**. Scrunch **onion** in your hands, then add to **pickling liquid** with just enough **water** to cover the onion. Stir to coat and set aside.

TIP: If you're not a fan of pickled onion, you can cook it in step 4 with the chicken!



Prep the salad

Grate carrot. Roughly chop tomato. Shred salad leaves (see ingredients). Thinly slice fresh chilli (if using). Slice lime into wedges. In a medium bowl, combine carrot, tomato, salad leaves, chilli and a squeeze of lime juice. Season with salt and pepper and toss to coat. Set aside.



Cook the chicken

In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **chicken**, in batches, tossing, until browned and cooked through, **3-4 minutes**. Remove pan from heat, then return all the **chicken** to the pan. Pour in **honey-soy mixture** and turn to coat.

TIP: Cook the onion with the chicken if you prefer!
TIP: Don't worry if the chicken chars a little – this
adds flavour!



Heat the tortillas

While the chicken is cooking, microwave **mini flour tortillas** on a plate for **10 second** bursts, until warmed through. In a third small bowl, combine **garlic aioli** and a generous squeeze of **lime juice**.



Serve up

Drain pickled onion. Spread some lime aioli over tortillas, then top with some salad, Korean-style chicken and pickled onion. Spoon any remaining honey-soy mixture over chicken. Sprinkle with **crispy shallots**. Serve with any remaining lime wedges.

Enjoy!