

Korean-Style Chicken Tacos

with Pickled Onion, Crispy Shallots & Lime Aioli

Grab your Meal Kit with this symbol



Recipe Update
 The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!



Garlic



Chicken Breast



Onion



Carrot



Tomato



Salad Leaves



Fresh Chilli (Optional)



Lime



Mini Flour Tortillas



Garlic Aioli



Crispy Shallots

Hands-on: **25-35 mins**
 Ready in: **30-40 mins**

Spicy (optional fresh chilli)

Eat Me Early

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!

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

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
garlic	1 clove	2 cloves
soy sauce*	2 tbs	¼ cup
honey*	1 tbs	2 tbs
chicken breast	1 packet	1 packet
onion	½	1
vinegar* (white wine or rice wine)	¼ cup	½ cup
carrot	1	2
tomato	1	2
salad leaves	½ bag	1 bag
fresh chilli (optional)	½	1
lime	½	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.



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!



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!



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**.



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.



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!