



# SPEEDY FIESTA CHICKEN TACOS

with Lime Aioli & Coleslaw



Master a simple slaw



Chicken Breast



Mexican Fiesta Spice Blend



Spring Onion



Cucumber



Lime



Garlic Aioli



Slaw Mix



Mini Flour Tortillas



Hands-on: 15 mins  
Ready in: 20 mins



Eat me early



Spicy (Mexican Fiesta spice blend)

Few things look as colourful as these tacos – with Mexican chicken inside no less! The real star of this dish is the lime aioli. There's a zesty hint of lime amidst the expected tang of garlic aioli we all know and love, and all of that means you're in for a burst of flavour.

**Pantry Staples:** Olive Oil

## BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **large frying pan**



### 1 FLAVOUR THE CHICKEN

Chop the **chicken breast** into 2cm chunks. In a medium bowl, combine the chicken breast chunks, **Mexican Fiesta spice blend** and a **good drizzle** of **olive oil**. Toss to coat then set aside. **SPICY!** *The spice blend is hot, use less if you're sensitive to heat.*



### 2 GET PREPPED

Thinly slice the **spring onion**. Slice the **cucumber** into 1cm batons. Zest the **lime** (see **ingredients list**) to get a **pinch**, then slice into wedges.



### 3 PREPARE THE SLAW

In a medium bowl, combine the **garlic aioli** with a pinch of **lime zest**. Add the **slaw mix**, **spring onion**, a **drizzle** of **olive oil** and a **pinch** of **salt** and **pepper**. Toss to coat then set aside.



### 4 COOK THE CHICKEN

In a large frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. When the oil is hot, add the **chicken** and cook for **5-6 minutes**, or until cooked through.



### 5 HEAT THE TORTILLAS

While the chicken is cooking, heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 second bursts**, or until warmed through.



### 6 SERVE UP

Top each tortilla with the slaw, cucumber batons, Mexican chicken and a squeeze of lime juice. Serve any remaining slaw on the side.

## ENJOY!

## 2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
chicken breast	1 packet	1 packet
Mexican Fiesta spice blend	1 sachet	2 sachets
spring onion	1 bunch	1 bunch
cucumber	1	2
lime	½	1
garlic aioli	1 tub (50 g)	1 tub (100 g)
slaw mix	1 bag (200 g)	1 bag (400 g)
mini flour tortillas	6	12

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2950kJ (704Cal)	625kJ (149Cal)
Protein (g)	47.7g	10.1g
Fat, total (g)	32.5g	6.9g
- saturated (g)	5.5g	1.2g
Carbohydrate (g)	50.1g	10.6g
- sugars (g)	7.8g	1.7g
Sodium (g)	1170mg	249mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

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