

# Chicken Tacos with Tangy Cabbage and Sriracha Mayo

hellóchef

Lightning prep and easy clean-up, not to mention great flavours!

Cals 1007 • Prot 72 • Carbs 74 • Fat 47

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🕒 cook: 20 min

R3004





Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Taco filling	2 ppl	3 ppl	4 ppl	
Chicken breast	400	500	600	Grams
Red onion	1	2	2	Piece
Vegetable oil	2	3	4	Tbsp
Salt	0.5	0.5	1	Tsp
Taco seasoning	15	20	20	Grams
Grated cheddar 4*	60	90	120	Grams
Grated mozzarella 4*	60	90	120	Grams
Cabbage				
Red cabbage	300	450	600	Grams
Lime	2	3	4	Piece
Apple cider vinegar	15	22	30	ML
Olive oil	1	2	2	Tbsp
Sriracha mayo				
Mayonnaise 5*, 9*, 13*	50	75	100	Grams
Sriracha sauce	14	21	28	Grams
To serve				
6" tortilla wraps 10*, 11*	6	9	12	Piece
Fresh coriander	15	15	15	Grams

Allergens

\*4 Milk, \*5 Eggs, \*9 Soya, \*13 Mustard, \*10 Wheat, \*11 Gluten

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information	Per Serving*
Energy (kJ/kcal)	4210 / 1007
Fat (g)	46.8
of which saturates (g)	19.2
Carbohydrate (g)	74
of which sugars (g)	13.4
Fiber (g)	8
Protein (g)	72.4
Salt (g)	5.8

\*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Prep cabbage

Slice the **cabbage** as thinly as possible. Add it to a bowl and massage it gently for 30 secs until slightly softened. Season with {1/1.5/2} Tbsp of **lime** juice, **apple cider vinegar** and a drizzle of **olive oil**. Set aside.

**Tip!** Pickle the cabbage up to 24 hours in advance.



2 Prep

Peel and thinly slice the **onion**. Slice the **chicken** into goujons.



3 Make sriracha mayo

In a small bowl, combine the **mayonnaise** and **sriracha (spicy!)**. Set aside.



4 Fry

Heat a large pan over a medium-high heat with a drizzle of **vegetable oil**. Once hot, add the **chicken** goujons and **onions**, and fry with a pinch of **salt** for 5-7 min or until the **chicken** is cooked through. Add the **taco seasoning (spicy!)** and cook for 1 min further.

**Tip!** Add a splash of water if the taco seasoning is sticking to the pan.



5 Add cheese

Sprinkle the **chicken** with the **grated cheddar** and **mozzarella** and allow it to melt.

**Tip!** Cover the pan and return to a low heat, until the cheese melts.



6 Serve

Heat the **tortilla wraps** in the microwave for 30-60 secs until warm. Load the **tortilla wraps** with the **cabbage**, **chicken** filling and drizzle over the **sriracha mayonnaise (spicy!)**. Top with the **fresh coriander** leaves.

**Tip!** Some like it hot! If you have chipotle powder, jalapeno slices or fresh chilli, add them to the chicken filling.