

Mexican Crumbed Chicken & Corn Chip Slaw Bowl with Sour Cream

Grab your Fresh & Fast Meal Kit

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)



From the pantry



From the cool pouch

	2P	4P
Crumbed Chicken Breast Strips	1 pkt	1 pkt
Shredded Cabbage Mix	1 bag (150g)	1 bag (300g)
Shredded Cheddar Cheese	1 pkt (40g)	1 pkt (80g)
Sour Cream	1 medium pkt	1 large pkt

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.

1. Chop



2. Sizzle







Spice Blend

Shredded Cabbage Mild Chipotle Sauce



3. Toss











Cheese

Corn Chips Shredded Cheddar Sour Cream

• Chop cucumber and radish

- · Heat frying pan over medium-high heat with enough olive oil to coat base of pan. Cook **chicken** until golden and cooked through, 3-4 mins each side
- In the last **minute** of cooking time, add spice blend, turning chicken to coat
- In a large bowl, combine cabbage mix, cucumber, radish, chipotle sauce, mayonnaise and a drizzle of olive oil. Season
- Lightly crush corn chips
- Plate up **slaw** and top with **chicken**, crushed corn chips, cheese and sour cream.
- Tear over **coriander** to serve







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