



All-American Chicken & Bacon Jam Tacos

with Cucumber Cos Salad, Herby Mayo & Smoked Cheddar

NEXT-LEVEL TACOS

NEW

Grab your Meal Kit with this symbol



Cucumber



Tomato



Cos Lettuce



Lemon



Onion



Chicken Thigh



All American Spice Blend



Diced Bacon



Mini Flour Tortillas



Smoked Cheddar Cheese



Dill & Parsley Mayonnaise

Prep in: 25-35 mins
Ready in: 30-40 mins

Eat Me Early

Are you ready to rumble with All-American spiced chicken tacos? Land that knock out with a bacon jam and follow up with a smooth herby mayo. Take home the best-taco medal by sprinkling over a smokey Cheddar cheese at the end.

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar,

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cucumber	1 (medium)	1 (large)
tomato	1	2
cos lettuce	1 head	2 heads
lemon	½	1
onion	½	1
chicken thigh	1 small packet	2 small packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
diced bacon	1 packet	1 packet
water*	2 tbs	¼ cup
balsamic vinegar*	1 tsp	2 tsp
brown sugar*	1 tsp	1 tsp
mini flour tortillas	6	12
smoked Cheddar cheese	1 packet (50g)	2 packets (100g)
dill & parsley mayonnaise	1 large packet	2 large packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4362kJ (1043Cal)	622kJ (149Cal)
Protein (g)	53.5g	7.6g
Fat, total (g)	67.5g	9.6g
- saturated (g)	20.3g	2.9g
Carbohydrate (g)	59.6g	8.5g
- sugars (g)	12.4g	1.8g
Sodium (mg)	2016mg	287mg

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

- Cut **cucumber** into thin sticks. Thinly slice **tomato** into half-moons. Finely shred **cos lettuce**. Slice **lemon** into wedges. Thinly slice **onion** (see ingredients).



Flavour the chicken

- Cut **chicken thigh** into 2cm chunks.
- In a medium bowl, combine **All-American spice blend**, a pinch of **salt** and a drizzle of **olive oil**. Add **chicken** and toss to coat.



Make the bacon jam

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion** and **diced bacon**, breaking up with a spoon, until starting to brown, **4-6 minutes**.
- Add the **water**, **balsamic vinegar** and **brown sugar**, stirring to combine. Cook until reduced, **1 minute**.
- Transfer to a bowl and set aside.



Cook the chicken

- Wipe out the frying pan and return to medium-high heat with enough **olive oil** to cover the base.
- When oil is hot, cook **chicken**, tossing occasionally, until browned and cooked through, **5-6 minutes**.



Toss the salad

- Meanwhile, combine **cos lettuce**, a generous squeeze of **lemon juice** and a drizzle of **olive oil** in a second medium bowl. Season to taste.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.



Serve up

- Bring everything to the table.
- Build your own tacos by spreading each tortilla with bacon jam. Top with cos salad, tomato, cucumber, All-American chicken and **smoked Cheddar cheese**.
- Dollop over **dill & parsley mayonnaise**. Serve with remaining lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2024 | CW06

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate