

# Asian-Style Chicken & Pineapple Salad with Cashews FRESH & FAST Box to plate: 15 mins Eat Me Early

Eat Me Early

Grab your Fresh & Fast Meal Kit



# 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





Olive Oil Salt & Pepper

#### From the cool pouch

2P 4P

Chicken 1 pkt 1 pkt
Breast Strips

Fish Sauce & 1 pkt 1 pkt
Rice Vinegar
Mix

### 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.



# 2. Sizzle



**Garlic Paste** 



- Roughly chop tomato and cucumber
- Drain **pineapple** and roughly chop
- In a bowl, combine chicken, spice blend and a drizzle of olive oil
- Heat a drizzle of oil in a frying pan over medium-high heat. Cook chicken and pineapple tossing, until browned, 6-7 mins
- Add garlic paste tossing, until fragrant, 1 min

- In a large bowl, combine tamarind, fish sauce mix, a pinch of chilli flakes (if using), a drizzle of oil and a splash of water. Add salad leaves, tomato, cucumber and cashews. Season and toss
- Divide **salad** between plates and top with **chicken** and **pineapple**
- Serve with aioli. Garnish with shallots and torn coriander





