

# Easy Southeast Asian Chicken & Chilli Jam Glaze

with Cabbage Salad & Crispy Shallots

Grab your Meal Kit with this symbol



Celery



Carrot



Mayonnaise



Japanese Dressing



Mild Laksa Seasoning



Chilli Jam



Baby Spinach Leaves



Crispy Shallots



Chicken Breast Strips

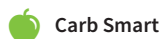



Shredded Cabbage Mix

### Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: 10-20 mins  
Ready in: 15-25 mins



 Eat Me Early

Our classic mild laksa seasoning goes nicely with succulent chicken and paired with a chilli jam that makes a perfect match! Rest it on a cushy pillow of spinach leaves and cabbage salad to serve.

### Pantry items

Olive Oil, Rice Wine Vinegar

## Before you start

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 will need

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
celery	1 stalk	2 stalks
carrot	1	2
mayonnaise	1 medium packet	1 large packet
Japanese dressing	½ packet (15g)	1 packet (30g)
chicken breast strips	1 packet	1 packet
mild laksa seasoning	1 medium sachet	1 large sachet
chilli jam	1 medium packet	1 large packet
<b>water*</b>	¼ cup	½ cup
shredded cabbage mix	1 bag (150g)	1 bag (300g)
baby spinach leaves	1 small bag	1 medium bag
<b>rice wine vinegar*</b>	drizzle	drizzle
crispy shallots	1 packet	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2208kJ (528Cal)	525kJ (125Cal)
Protein (g)	33.1g	7.9g
Fat, total (g)	29.8g	7.1g
- saturated (g)	6.2g	1.5g
Carbohydrate (g)	29.3g	7g
- sugars (g)	21g	5g
Sodium (mg)	1284mg	305mg
Dietary Fibre (g)	7.7g	1.8g

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](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Get prepped

- Thinly slice **celery**. Grate the **carrot**.
- In a large bowl, combine **mayonnaise** and **Japanese dressing** (see ingredients). Season with **salt** and **pepper**. Set aside.
- In a medium bowl, combine **chicken breast strips**, **mild laksa seasoning**, a pinch of **salt** and **pepper** and a drizzle of **olive oil**. Set aside.

3



## Toss the salad

- Meanwhile, to the bowl with the **dressing**, add **shredded cabbage mix**, **baby spinach leaves**, **celery**, **carrot** and a drizzle of **rice wine vinegar** and **olive oil**. Toss to combine. Season to taste.

2



## Cook the chicken

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **chicken strips** until cooked through, **3-4 minutes** each side (cook in batches if your pan is getting crowded).
- Remove pan from heat, then add **chilli jam** and the **water** and toss to coat chicken.

4



## Serve up

- Divide cabbage salad between bowls.
- Top with Southeast Asian chicken. Spoon over any remaining chilli jam glaze from the pan.
- Garnish with **crispy shallots** to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

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## Rate your recipe

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