

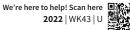
Pulled Chicken Tacos with Chipotle Slaw & Avocado Salsa FRESH & FAST Box to plate: 15 mins



Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Nutrition Per Serving: Energy 4006kJ (957Cal) | Protein 44.6g | Fat, total 53.1g - saturated 21.9g | Carbohydrate 73.6g - sugars 16.9g | Sodium 2152mg The quantities provided above are averages only.





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)



Large Frying Pan

From the pantry



From the cool pouch

	2P	4P
Pulled Chicken	1 pkt	1 pkt
Slaw Mix	1 bag (150g)	1 bag (300g)
Sour Cream	1 medium pkt	1 large pkt
Shredded Cheddar Cheese	1 pkt (40g)	1 pkt (80g)

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.



Tex-Mex

Spice Blend



Lemon



Mild Chipotle

Sauce



Sour Cream

3. Zap

Mini Flour Sour (Tortillas Shredded Cheddar Cheese

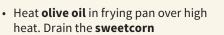


- Com

Coriander

• Microwave **tortillas** for **10 second** bursts, until warm

- Fill tortillas with chicken mixture, avocado salsa, slaw, sour cream and Cheddar cheese
- Serve sprinkled with torn **coriander**



- Cook corn, chicken, garlic paste and spice blend, tossing, until heated through, 3-4 mins
- Meanwhile, halve lemon and roughly chop tomato

Slaw Mix

- Cut **avocado** in half, scoop out flesh and roughly chop
- In a bowl, combine **tomato**, **avocado** and **lemon juice**. Season to taste
- In a separate bowl, combine slaw and chipotle sauce







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