

Mexican Chicken & Rice with Corn Chips & Creamy Slaw

FRESH & FAST Box to plate: 15 mins Eat me early

rly KID FRIENDLY



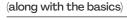


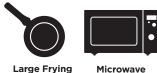




Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need





Pan

From the pantry



From the cool pouch

	2P	4P
Chicken Breast Strips	1 pkt	1 pkt
Slaw 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.



- cooked through, 6-7 mins
- Add spice blend, garlic paste and a splash of **water**
- Cook until fragrant, 1-2 mins

• Meanwhile, drain sweetcorn. Cut lemon into wedges

Garlic Aioli

• In a bowl, combine, **slaw**, **corn**, aioli, baby spinach and a squeeze of lemon juice. Season

2. Toss

Lemon

Baby Spinach

Leaves

Slaw Mix

3. Zap



Sour Cream

Microwavable Shredded Cheddar Basmati Rice Cheese









• Microwave rice until steaming, 2-3 mins

- Plate up rice, slaw and chicken
- Top with Cheddar cheese and sour cream
- Crush corn chips and sprinkle over to serve







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