



ONE-PAN SWEET & SPICY CHICKEN LETTUCE WRAPS

with Sesame Slaw & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 2
Lime



1 | 2
Baby Lettuce



10 oz | 20 oz
Chopped Chicken Breast



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Red Cabbage and Carrot Mix



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



0.5 oz | 1 oz
Gochujang Sauce
Contains: Soy, Wheat



1.5 oz | 3 oz
Sesame Dressing
Contains: Sesame, Soy, Wheat



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



1 tsp | 2 tsp
Hot Sauce



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

GOCHUJANG

This complex Korean soy and chili paste adds a delicious depth of flavor and a touch of sweet heat.

PREP: 5 MIN | COOK: 15 MIN | CALORIES: 440



SERVE NOTICE

Wait until just before serving to fill lettuce wraps, or they may get soggy. You can also serve the filling and toppings in separate bowls, buffet style.

BUST OUT

- Paper towels
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)

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1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Halve **lime**. Trim root end from **lettuce**; separate leaves.



2 START CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **garlic powder**, **salt**, and **pepper**. **TIP: Halve any larger pieces of chicken if necessary.**
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes.
- In the last 30 seconds of cooking, add **scallion whites**; stir to combine.



3 START SLAW

- In a medium microwave-safe bowl, combine **cabbage and carrot mix**, **1 tsp sugar (2 tsp for 4 servings)**, and **juice from lime**. Season with **salt** and **pepper**. Microwave until cabbage is slightly softened, 30-60 seconds. **(You'll finish the slaw in Step 5.)**



4 FINISH CHICKEN

- Reduce heat under pan with **chicken** to medium low. Stir in **hoisin**, **gochujang**, and **¼ cup water (½ cup for 4 servings)**. Cook, stirring frequently, until sauce has thickened and chicken is coated, 1-2 minutes more.



5 FINISH SLAW

- Add **sesame dressing** and **half the sesame seeds (save the rest for serving)** to bowl with **cabbage and carrot mixture**. Toss to combine.



6 SERVE

- Divide **lettuce leaves** between plates; fill with **sesame slaw**. Top with **chicken** and any **remaining sauce** from pan. Garnish with **scallion greens** and **remaining sesame seeds**. Drizzle with **hot sauce** to taste. Serve.

*Chicken is fully cooked when internal temperature reaches 165°.