

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4 Scallions



10 oz | 20 oz Chopped Chicken



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



1 TBSP | 2 TBSP Sesame Seeds Contains: Sesame



1 | 2 Lime

1 tsp | 2 tsp

Garlic Powder



1 | 2 Baby Lettuce



4 oz | 8 oz Red Cabbage and Carrot Mix



0.5 oz | 1 oz Gochujang Sauce Contains: Soy,



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



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!

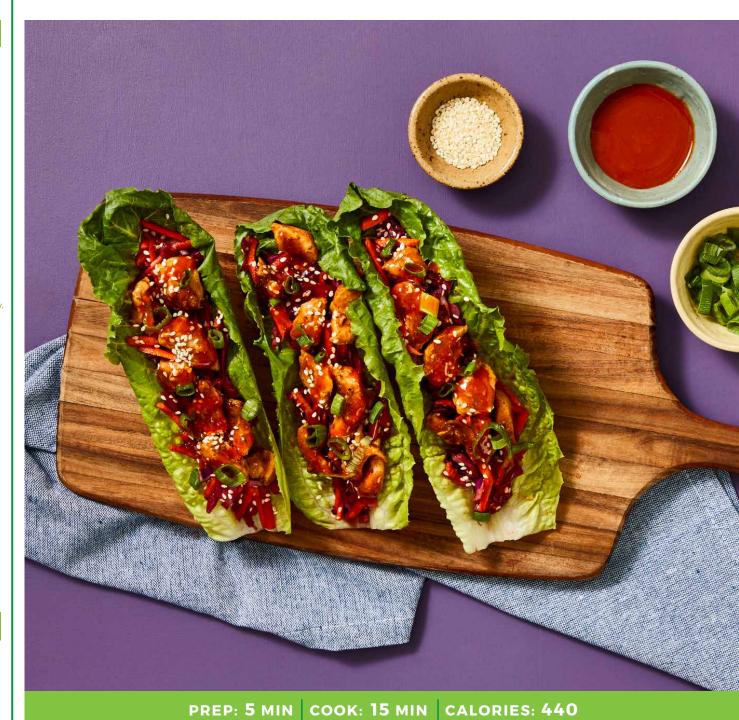
HELLO

GOCHUJANG

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

ONE-PAN SWEET & SPICY CHICKEN LETTUCE WRAPS

with Sesame Slaw & Scallions





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 (⅓ 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.