



CHIMICHURRI CHICKEN TACOS

with Chicken Thighs & Cilantro-Lime Slaw

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Diced Chicken Thighs



2 oz | 4 oz
Chimichurri



¼ oz | ½ oz
Cilantro



1 | 2
Lime



4 oz | 8 oz
Coleslaw Mix



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



6 | 12
Flour Tortillas
Contains: Soy, Wheat



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HELLO

CHIMICHURRI

This Argentinean sauce is tangy, herbaceous,
and perfect on chicken and veggies.

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 700



LOOSEY-JUICY

Firmly roll the lime on the countertop with your palm before quartering. This quick hack softens the fruit, helping it yield more juice.

BUST OUT

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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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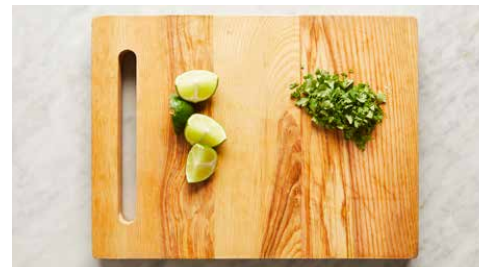
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1 MARINATE CHICKEN

- Open package of **chicken*** and drain off any excess liquid.
- Transfer to a medium bowl. Add **chimichurri** and **¼ tsp salt** (**½ tsp for 4 servings**); toss to coat. Set aside until ready to use in Step 4.



2 PREP

- **Wash and dry produce.**
- Roughly chop **cilantro**. Quarter **lime**.



3 MAKE SLAW

- In a second medium bowl, combine **coleslaw mix**, **mayonnaise**, **half the cilantro**, **1 tsp sugar** (**2 tsp for 4 servings**), **juice from half the lime**, and a **pinch of salt and pepper**.
- Refrigerate until ready to serve.



4 COOK CHICKEN

- Heat a large dry pan over medium-high heat.
- Add **chicken with marinade** in a single layer and cook, undisturbed, until browned, 2 minutes. Stir, then cook, stirring occasionally, until chicken is cooked through, 2-4 minutes more (**watch out—the marinade might splatter a bit in the pan!**). Turn off heat.



5 WARM TORTILLAS

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30-60 seconds.



6 SERVE

- Divide **tortillas** between plates; fill with **chicken** and **slaw**. Top with **remaining cilantro** and a **squeeze of lime juice**. Serve.

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