



# SWEET HEAT HOISIN CHICKEN TACOS

with Cucumber-Scallion Relish & Sesame

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



1 | 1  
Cucumber



5 tsp | 10 tsp  
Rice Wine Vinegar



10 oz | 20 oz  
Chopped Chicken Breast



4 oz | 8 oz  
Shredded Red Cabbage



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



1 oz | 2 oz  
Sweet Thai Chili Sauce



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



1 TBSP | 1 TBSP  
Sesame Seeds  
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Shrimp  
Contains: Shellfish

Calories: 550



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 620



HELLO

### HOISIN SAUCE

Sweet and tangy with a barbecue-like kick

### ALLIUM-AZING

Why separate the scallion whites from the greens? The whites are better for cooking, while the greens are better for topping.

### BUST OUT

- Medium bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Cooking oil (1 tsp | 1 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.

### HOW WAS YOUR MEAL?



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### 1 PREP & MAKE RELISH

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Trim and finely dice **half the cucumber (all for 4 servings)**.
- In a medium bowl, combine **scallion greens**, diced cucumber, **vinegar**, **½ tsp sugar**, and **¼ tsp salt (1 tsp sugar and ½ tsp salt for 4)**. Set aside, stirring occasionally.



### 3 WARM TORTILLAS

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



### 2 COOK CHICKEN

- Open package of **chicken\*** and drain off any excess liquid.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and **scallion whites**; season with **salt** and **pepper**. Cook, stirring occasionally, until beginning to brown, 2-3 minutes.
- Stir in **cabbage**, **hoisin**, **chili sauce**, and **¼ cup water (½ cup for 4 servings)**. Cook, stirring occasionally, until sauce has thickened and chicken is cooked through, 2-3 minutes more. Taste and season with **salt** and **pepper** if desired.

- 🍤 Rinse **shrimp\*** under cold water and pat dry with paper towels. Swap in shrimp for chicken.



### 4 SERVE

- Divide **tortillas** between plates; fill with **hoisin chicken** and as much **cucumber relish (draining first)** as you like. Garnish with **sesame seeds** and serve.

\*Chicken is fully cooked when internal temperature reaches 165°. \*Shrimp is fully cooked when internal temperature reaches 145°.