



FIESTA CHICKEN TACOS

with a Spicy Apple Cabbage Slaw and Lime Crema



HELLO
APPLE CABBAGE SLAW
 The fall fruit brings a little bit of sweetness and a whole lot of seasonal flair to these festive tacos.

PREP: 10 MIN | TOTAL: 20 MIN | CALORIES: 650



Limes



Red Cabbage



Scallions



Southwest Spice Blend



Flour Tortillas
 (Contains: Wheat)



Jalapeño



Gala Apples



Chicken Stir-Fry



Sour Cream
 (Contains: Milk)



Cilantro

START STRONG

Make it a taco bar: set out the chicken, slaw, tortillas, and toppings in individual serving dishes and let everyone assemble their tacos just the way they like.

BUST OUT

- Zester
- Large pan
- Medium bowl
- Small bowl
- Whisk
- Paper towels
- Olive oil (1 TBSP)
- Sugar (1½ tsp)

INGREDIENTS

Ingredient 4-person

- | | |
|-------------------------|---------|
| • Limes | 4 |
| • Jalapeño | 1 |
| • Red Cabbage | 8 oz |
| • Gala Apples | 2 |
| • Scallions | 4 |
| • Chicken Stir-Fry | 20 oz |
| • Southwest Spice Blend | 2 TBSP |
| • Sour Cream | 12 TBSP |
| • Flour Tortillas | 12 |
| • Cilantro | ½ oz |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)







1 PREP

Wash and dry all produce. Zest one of the **limes**, then cut all limes in half. Squeeze juice from six halves into a medium bowl (we'll use the last two later). Thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat. Roughly chop **cilantro**.



4 COOK CHICKEN

Pat **chicken** dry with a paper towel. Heat a large drizzle of **olive oil** in a large pan over medium-high heat (we used nonstick). Add chicken, **Southwest spice**, and a big pinch of **salt** and **pepper**. Cook, tossing occasionally, until chicken starts to brown, 3-5 minutes. Pour in **¼ cup water**, scraping bottom of pan to release browned bits. Cook until chicken is coated in a loose sauce, about 1 minute more. Remove from heat.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com



2 MARINATE SLAW

Whisk a drizzle of **olive oil**, half the **lime zest**, **1½ tsp sugar**, and a big pinch of **salt** and **pepper** into bowl with **lime juice**. Add **cabbage** and as many **jalapeño** slices as you'd like (start with a few and add more to taste). Toss to combine. Set aside to marinate.



5 MAKE CREMA

Meanwhile, stir together **sour cream**, remaining **lime zest**, and **juice** from one lime half in a small bowl. Add **water**, 1 tsp at a time, until mixture has a drizzling consistency. Season with **salt**.



3 ADD APPLES AND SCALLIONS

Cut each **apple** into eight wedges; trim and discard core and seeds. Thinly slice wedges crosswise until you have 2 cups sliced apple (save the rest for another use). Trim, then thinly slice **scallions**. Add apple and scallions to bowl with **cabbage slaw**. Toss to combine. Season with **salt**.



6 FINISH AND SERVE

Wrap **tortillas** in a damp paper towel and microwave until warm, about 30 seconds. Divide tortillas between plates. Top with **chicken**, **slaw**, **crema**, and **cilantro**. Garnish with remaining **jalapeño** to taste. Cut remaining **lime half** into wedges and serve on the side.

FRESH TALK

What is your favorite thing about sharing a meal with your family?

WK 47 NJ-15_FAM