

DINNERLY



Crisp Peking Tacos with Ready to Heat Chicken

Apples, Cucumbers & Scallions



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these Crispy Peking Tacos? Personally, we'd choose B. This dish requires minimal prep work—just slice the apple and cucumber, prep the sauce, and crisp up the chicken. Wrap it all up in a warm flour tortilla! We've got you covered!

WHAT WE SEND

- 1 apple
- 1 cucumber
- 2 scallions
- 2 oz hoisin sauce ^{2,3,1}
- ½ oz tamari soy sauce ³
- 6 (6-inch) flour tortillas ^{3,1}
- ½ lb pkg ready to heat chicken

WHAT YOU NEED

- neutral oil
- sugar
- all-purpose flour ¹

TOOLS

- aluminium foil
- medium nonstick skillet

ALLERGENS

Wheat (1), Sesame (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 16g, Carbs 91g, Protein 37g



1. Prep ingredients

Quarter **apple**; discard core. Cut 1 quarter into ¼-inch thick slices, then cut slices into matchsticks (save rest for own use). Cut **half of the cucumber** on an angle into ¼-inch thick slices, then cut slices into matchsticks (save rest for own use). Trim **scallions**; thinly slice on an angle.



2. Mix sauce; warm tortillas

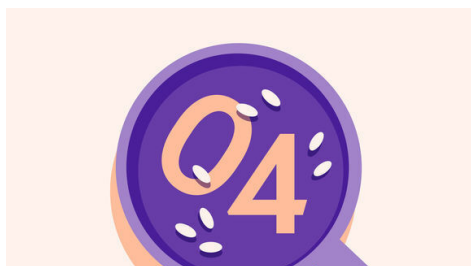
In a small bowl, whisk together **hoisin**, **tamari**, **2 teaspoons sugar**, **¼ teaspoon flour**, and **1 tablespoon water**.

Heat a medium nonstick skillet over medium-high. Add **1 tortilla** at a time and cook until warm and browned in spots, about 30 seconds per side. Wrap in a clean kitchen towel or foil as you go to keep warm; repeat with remaining tortillas.



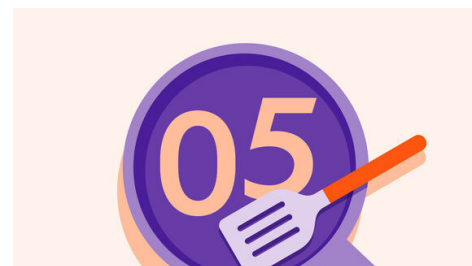
3. CHICKEN VARIATION

Pat **chicken** dry; use your fingers to break chicken into bite-sized pieces. Return same skillet to medium-high heat with **1 tablespoon oil**. Add chicken; spread in an even layer. Cook, without stirring, until browned and crisped in spots, 3–5 minutes.



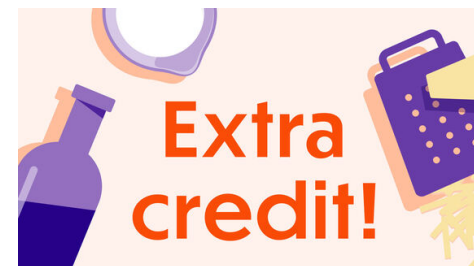
4. Glaze chicken

Add **hoisin sauce mixture** to skillet and stir to combine with **chicken**. Cook, stirring and tossing, until sauce is lightly thickened and coats chicken, 1–2 minutes. Remove from heat.



5. Serve

Divide **chicken** between **warmed tortillas** and top with **apple**, **cucumber**, and **scallion**. Wrap and serve. Enjoy!



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