



## Korean Chicken Tacos

### Ingredients

- 180 g Lebanese Cucumber, thinly sliced
- 2 tbsps Rice Wine Vinegar
- 0.5 tbsp Hot Red Pepper, finely chopped
- 1 tbsp Maggi Chicken Stock Powder
- 2 tbsps Korean Fermented Hot Pepper Paste
- 3 tbsps Caster Sugar
- 2 tbsps Soy Sauce
- 1 tsp Rice Wine Vinegar
- 2 tsps Sesame Oil
- 900 g BBQ Chicken, Shredded
- 12 servings Tortillas, wholegrain

### Instruction

1. To make cucumber pickle; mix cucumber, rice vinegar, sugar, chili and salt, refrigerate for 1 hour or until needed.
2. Whisk MAGGI chicken stock, hot pepper paste, sugar, soy sauce, vinegar and sesame oil in a medium bowl until sugar has dissolved.
3. In a large frying pan add chicken and marinade; bring to the boil and cook for 10 minutes or until reduced.
4. Serve tortillas with chicken and pickle.

#### Nutrition

|               |          |
|---------------|----------|
| Carbohydrates | 27.95 g  |
| Energy        | 289 kcal |
| Fats          | 8.64 g   |
| Protein       | 23.95 g  |

🕒 19 Minutes

⊕ 12 portions