



## Korean BBQ Chicken Tacos

### Ingredients

- 180 g sliced cucumber
- 2 tablespoons rice vinegar
- 2 teaspoons Sugar
- 1 pinch Table Salt
- 1 small red chilli, finely sliced
- 8 Mediums Tortillas
- 1 packet Maggi Pan Perfect Korean Barbecue
- 600 g Chicken Breast

### Instructions

1. To make cucumber pickle; mix cucumber, rice vinegar, sugar, chili and salt, refrigerate for 1 hour or until needed.
2. Put the chicken breasts into an air fryer, spray with a little oil and cook for 18-20 minutes or until the chicken is piping hot throughout and any juices run clear. Alternatively roast the chicken in the oven or pan cook as preferred.
3. Prepare the Maggi Korean BBQ sauce separately in a small pan while the chicken cooks.
4. Once the chicken is ready - transfer to a dish and pour over the Korean BBQ sauce, cover and leave to rest for 5 minutes. Then take 2 forks and shred the chicken allowing to get mixed in well with the sauce. Warm the tortillas and serve with the pickled cucumbers and crunchy side salad.

### Nutrition

Carbohydrate	49.02 g
Energy	405.9 kcal
Fat	9.28 g
Fibre	9.28 g
Protein	29.94 g
of which: saturates	29.94 g
Sodium	1084.99 mg
of which: sugars	6.92 g

19 Minutes

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