

## **HULK-INSPIRED TACOS**



### INSTRUCTIONS

### INGREDIENTS

- 1 lb. Ground chicken
- Taco seasoning (1 tsp cumin and salt, ½ tsp coriander, onion powder, garlic powder)
- 1 tsp Cornstarch
- 3 tbsp Water
- Cooking spray
- 6 Spinach taco shells
- 2 cups Shredded cabbage
- Pickled red onions for garnish
- Lime wedges (if desired)
- Combine water and cornstarch until thoroughly mixed.
  Set aside.
- Spray pan with cooking spray.
- Once heated, add chicken and seasoning.
- · Brown chicken.
- Add cornstarch mixture, stirring until combined.
- · Allow liquids to thicken.
- Serve chicken in a spinach taco shell topped with cabbage and onion.
- Spritz with lime juice if desired.

\* ADULT SUPERVISION IS RECOMMENDED



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# **HULK-INSPIRED SLIME**



### INSTRUCTIONS

- Place glue in a large bowl.
- Add 8-12 drops of food coloring until you reach the shade of green you like. Mix well.
- Add shaving cream and baking soda, and mix again.
- Add saline solution and mix.
- Knead until you have a nice, puffy slime consistency.
- To store your slime, print HULK SLIME labels and affix to an airtight jar or container using double-sided tape.
  - \* ADULT SUPERVISION IS REQUIRED

### SUPPLIES

- ½ cup white glue
- Green food coloring
- 1 cup foaming shaving cream
- ¼ tsp baking soda
- 1 tbsp saline solution



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### HULK SLIME LABELS











