

# Crispy Buffalo Chicken Tacos and Chips

## with Cheddar and Honey Mustard Baby Gem Salad

Street Food 40-50 Minutes • Mild Spice



- |   |   |
|---|---|
|    |    |
| Potatoes  | Chicken Breast  |
|    |    |
| Panko Breadcrumbs   | Central American Style Spice Mix  |
|    |    |
| Mature Cheddar Cheese   | Baby Gem Lettuce  |
|    |    |
| Cider Vinegar   | Sriracha  |
|   |   |
| Honey   | Creme Fraiche   |
|  |  |
| Honey and Mustard Dressing  | Plain Taco Tortilla   |

**Pantry Items**  
Oil, Salt, Pepper, Egg, Mayonnaise



## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Baking tray, baking paper, bowl, whisk and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Chicken Breast**	2	3	4
Panko Breadcrumbs <b>13</b> )	50g	75g	100g
Central American Style Spice Mix	1 sachet	1 sachet	2 sachets
Mature Cheddar Cheese** <b>7</b> )	40g	60g	80g
Baby Gem Lettuce**	1	2	2
Cider Vinegar <b>14</b> )	15ml	22ml	30ml
Sriracha	30g	45g	60g
Honey	15g	22g	30g
Creme Fraiche** <b>7</b> )	75g	120g	150g
Honey and Mustard Dressing <b>9</b> )	30g	60g	60g
Plain Taco Tortilla <b>13</b> )	6	9	12
Pantry	2P	3P	4P
Egg*	1	1	2
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Sauce*	100ml	150ml	200ml
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4844 / 1158	686 / 164
Fat (g)	44.8	6.4
Sat. Fat (g)	16.4	2.3
Carbohydrate (g)	126.8	18.0
Sugars (g)	18.4	2.6
Protein (g)	65.3	9.3
Salt (g)	4.14	0.59

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7)** Milk **9)** Mustard **13)** Cereals containing gluten  
**14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## 1 Chip, Chip, Hooray

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



## 4 Make your Buffalo Sauce

While the **chicken** bakes, grate the **Cheddar cheese**. Trim the **baby gem**, halve lengthways, then thinly slice.

Carefully discard the hot **oil** from the **chicken** pan, then wipe out and return to medium-high heat.

Pour in the **cider vinegar** and **water for the sauce** (see pantry for amount). Bring to the boil, then simmer until reduced by half, 2-3 mins.

Stir in the **sriracha** and **honey** until thickened, 1-2 mins. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.



## 2 Bread the Chicken

Meanwhile, sandwich each **chicken breast** between two pieces of baking paper or cling film. Pop onto a board, then give it a bash with the bottom of a saucepan until it's 1-2 cm thick. Season with **salt** and **pepper**.

Crack the **egg** (see pantry for amount) into a medium bowl and whisk. In another medium bowl, combine the **panko breadcrumbs**, **Central American style spice mix** and the **salt** (see pantry for amount).

Dip the **chicken** into the **egg** and then the **breadcrumbs**, ensuring it's completely coated. Transfer to a clean plate. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging and discard any excess egg.



## 5 Finishing Touches

Once your **buffalo sauce** has thickened, stir through the **creme fraiche** until piping hot, 1-2 mins. Season with **salt** and **pepper**.

Add a splash of **water** if it's a little too thick, then remove from the heat.

When the **chips** have 5 mins left, in a medium bowl, combine the **baby gem** with the **honey and mustard dressing**. Season with **salt** and **pepper**.

Pop the **tortillas** (3 per person) into the oven to warm through, 1-2 mins.



## 3 Time to Fry

Pop a large frying pan on high heat and add enough **oil** to coat the bottom of the pan. **TIP:** You want the oil to be hot so the chicken fries properly - heat for 2-3 mins before you add the chicken.

Once hot, carefully lay the **chicken** into the pan, and fry until golden brown, 2-3 mins on each side. Adjust the heat if necessary.

Transfer the **chicken** to a large baking tray, then bake on the middle shelf until cooked through, 8-10 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



## 6 Assemble and Serve

When everything's ready, thinly slice the **crispy** chicken widthways into 2cm thick slices.

Share the **tortillas** between your plates. Top with the **salad**, **crispy chicken slices**, a drizzle of **buffalo sauce** and a sprinkle of **cheese** - as much as you'd like.

Serve your **tacos** and **chips** with the **mayo** (see pantry for amount) for dipping. **TIP:** Tacos are best enjoyed eaten by hand - get stuck in!

## Enjoy!