



Easy Pulled Chipotle Chicken Tacos

with Chips, Baby Leaves and Soured Cream

38

3 Step Prep Prep Time: 5 Minutes • Cook Time: 25-30 Minutes • Mild Spice



McCain Home Chips



Slow Cooked Chicken



Chipotle Paste



BBQ Sauce



Plain Taco Tortillas



Baby Leaf Mix



Soured Cream



Crispy Onions

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep. Ingredients in **red** are hot!

Cooking tools

Ovenproof dish, aluminium foil and baking tray.

Ingredients

| Ingredients | 2P | 3P | 4P |
|--------------------------------|----------|------------|-----------|
| McCain Home Chips** 13 | 440g | 600g | 800g |
| Slow Cooked Chicken** | 290g | 480g | 580g |
| Chipotle Paste | 20g | 40g | 40g |
| BBQ Sauce | 96g | 144g | 192g |
| Plain Taco Tortillas 13 | 4 | 6 | 8 |
| Baby Leaf Mix** | 20g | 35g | 50g |
| Soured Cream** 7 | 75g | 120g | 150g |
| Crispy Onions 13 | 1 sachet | 1½ sachets | 2 sachets |

*Not Included **Store in the Fridge

Nutrition

| Typical Values | Per serving | Per 100g |
|--------------------------------|-------------|-------------|
| for uncooked ingredient | 519g | 100g |
| Energy (kJ/kcal) | 4728 /1130 | 910 /218 |
| Fat (g) | 38.9 | 7.5 |
| Sat. Fat (g) | 10.8 | 2.1 |
| Carbohydrate (g) | 134.5 | 25.9 |
| Sugars (g) | 16.0 | 3.1 |
| Protein (g) | 54.3 | 10.5 |
| Salt (g) | 3.07 | 0.59 |

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

Allergens

7) Milk 13) Cereals containing gluten

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



2



3



Start Cooking

- Preheat the oven to 220°C/200°C fan/gas mark 7.
- Remove the **chicken** from its packaging. Place in an overproof dish, discarding the **juices**. Season with **salt** and **pepper**. Cover loosely with foil.
- Roast on the middle shelf, 25-30 mins.
- Next, spread the **chips** on a baking tray in a single layer. Bake on the top shelf, 25-30 mins. Turn halfway.

Chicken Time

- Once cooked, remove the **chicken** from the oven. Shred as finely as you can. **IMPORTANT:** Ensure it's piping hot throughout.
- Season with **salt** and **pepper**. Stir in the **chipotle** and **BBQ sauce**.
- Microwave the **tortillas** (2 per person) for 850W: 50 secs / 750W: 1 min.
- If you don't have a microwave, just enjoy them cold.

Dinner's Ready!

- Pop the **tortillas** on your plates.
- Top with the **baby leaves**, **pulled chicken**, **soured cream** and **crispy onions**.
- Serve with the **chips** on the side.

Enjoy!