



# Chipotle Chicken, Halloumi and Pepper Skewers with Wedges, Guacamole and Zesty Soured Cream

34

Street Food 45-50 Minutes • Medium Spice • 2 of your 5 a day



Bamboo Skewers



Halloumi



Bell Pepper



Lime



Chicken Thighs



Chipotle Paste



Potatoes



Mexican Style Spice Mix



Soured Cream



Avocado

**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

Fine grater, bowl and baking tray.

## Ingredients

Ingredients	2P	3P	4P
Bamboo Skewers	6	9	12
Halloumi** 7)	225g	338g	450g
Bell Pepper***	1	2	2
Lime**	½	1	1
Chicken Thighs**	3	5	6
Chipotle Paste	20g	30g	40g
Potatoes	450g	700g	900g
Mexican Style Spice Mix	1 sachet	1 sachet	2 sachets
Soured Cream** 7)	75g	99g	150g
Avocado	1	2	2

\*Not Included \*\*Store in the Fridge \*\*\*Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4628 / 1106	662 / 158
Fat (g)	70.4	10.1
Sat. Fat (g)	29.7	4.3
Carbohydrate (g)	61.1	8.7
Sugars (g)	10.7	1.5
Protein (g)	64.4	9.2
Salt (g)	3.49	0.50

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

## Allergens

### 7) Milk

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

Let us know what you think!

Share your creations with #HelloFreshSnaps


Head to [hellofresh.co.uk](https://www.hellofresh.co.uk) or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



## Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7. Soak the **skewers** in **cold water** to prevent them from burning.

Drain the **halloumi**, then cut it into 3cm chunks. Halve the **pepper** and discard the core and seeds. Chop into 3cm chunks

Zest and halve the **lime**. Cut the **chicken thighs** into 3cm chunks.

In a large bowl, add the **halloumi, pepper, chicken, chipotle paste, half the lime zest** and **olive oil** (see pantry for amount). Season with **salt and pepper**, then toss to coat. **IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging.**



## Mash the Guac

Meanwhile, in a small bowl, combine the **soured cream, remaining lime zest** and **half the lime juice**. Season with **salt and pepper**, then set aside.

Halve the **avocado** and remove the stone. Use a tablespoon to scoop the flesh out into a medium bowl.

Add a drizzle of **oil**, the remaining **lime juice** and a pinch of **salt and pepper**. Mash with a fork until smooth.



## Make your Skewers

Thread the **halloumi, pepper** and **chicken** onto the **skewers** (3 per person).

Transfer the **skewers** to a lightly oiled baking tray, keeping them spaced apart. **IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging.**



## Hey Honey

When the **skewers** have 5 mins remaining, remove the tray from the oven. Drizzle over the **honey** (see pantry for amount), then return to the oven for the remaining time.



## Roasting Time

Chop the **potatoes** into 2cm wide wedges (no need to peel).

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

Roast the **wedges** on the top shelf of your oven, and **chicken skewers** on the middle shelf of your oven until golden and cooked through, 25-30 mins. Turn halfway through. **IMPORTANT: The chicken is cooked when no longer pink in the middle.**



## Serve Up

When everything's ready, share the **skewers** between your plates.

Serve the **wedges** and **guac** alongside. Drizzle over the **zesty soured cream** to finish.

## Enjoy!