



Crispy Breaded Chipotle Chicken Tacos

with Paprika Wedges, Creamy Slaw and Avocado

Street Food 40-50 Minutes • Mild Spice • 1 of your 5 a day

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-  Potatoes
-  Avocado
-  Smoked Paprika
-  Soured Cream
-  Chipotle Paste
-  Coleslaw Mix
-  Breadcrumbs
-  Cornflour
-  Chicken Thighs
-  Plain Taco Tortillas
-  Greek Style Salad Cheese

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

Baking tray, bowl and frying pan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Avocado	1	1½	2
Smoked Paprika	1 sachet	1 sachet	2 sachets
Soured Cream** 7)	150g	225g	300g
Chipotle Paste	20g	20g	40g
Coleslaw Mix**	120g	180g	240g
Breadcrumbs 13)	75g	100g	150g
Cornflour	40g	60g	80g
Chicken Thighs**	4	6	8
Plain Taco Tortillas 13)	6	9	12
Feta** 7)	100g	150g	200g
Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Chicken*	50ml	75ml	100ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	6489 / 1551	738 / 176
Fat (g)	72.6	8.3
Sat. Fat (g)	30.1	3.4
Carbohydrate (g)	159.5	18.1
Sugars (g)	13.2	1.5
Protein (g)	70.5	8.0
Salt (g)	4.40	0.50

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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Get Prepped

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

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

Halve the **avocado** and remove the stone. Use a tablespoon to scoop the flesh out onto a board. Cut into 1cm chunks.



Prep the Chicken

Pop the **breadcrumbs** in a medium bowl, season with the **salt for the breadcrumbs** (see pantry for amount) and **pepper**.

In another medium bowl, mix the **cornflour**, remaining **chipotle** and the **water for the chicken** (see pantry for amount) until combined.

Season the **chicken**, then cut each **thigh** into 4 pieces.

Pop a large frying pan on high heat and add enough **oil** to completely 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.



Roast the Wedges

Pop the wedges onto a large baking tray. Drizzle with **oil**, sprinkle over the **smoked paprika**, then season with **salt** and **pepper**.

Toss to coat, then spread out in a single layer. **TIP:** Use two baking trays if necessary.

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



Time to Fry

Meanwhile, dip the **chicken pieces** into the **cornflour mixture**, then the **breadcrumbs**, ensuring they're completely coated. Pop onto a plate and discard any **cornflour** left in the bowl.

Once the **oil** is hot, carefully lay the **chicken** into the pan, reduce the heat to medium-high and fry until golden-brown and cooked through, 5-6 mins total. Turn every 2-3 mins and adjust the heat as necessary.

Once cooked, remove from the heat and place the **chicken** onto kitchen paper. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when no longer pink in the middle.



Bring on the Slaw

Meanwhile, in a large bowl, mix together the **soured cream** and **half the chipotle** (add less if you'd prefer things milder). Season with **salt** and **pepper**.

Reserve **2 tbsps** per person of the **chipotle soured cream** and set aside in a small bowl for serving.

Add the **coleslaw mix** to the large bowl and stir to evenly coat. Set your **slaw** aside.



Assemble and Serve

When the **wedges** have 1-2 mins left, pop the **tortillas** (3 per person) into the oven to warm through.

When everything's ready, lay the **tortillas** onto your serving plates.

To make your **tacos**, spread the **base** of each **tortilla** with the reserved **chipotle soured cream**, then top with the **crispy chicken** and **avocado**. Finish by crumbling over the **feta**.

Serve the **paprika wedges** and **slaw** on the side.

Enjoy!