

# Easy Smoky Chipotle Pulled Chicken Tacos

with Cheesy Oven-Ready Chips, Baby Leaves and Soured Cream

3 Step Prep | Prep Time: 5 Minutes • Cook Time: 25-30 Minutes • **Medium Spice**



Slow Cooked British Chicken



McCain Home Chips



Grated Hard Italian Style Cheese



Chipotle Paste



Smoky Base Paste



Plain Taco Tortillas



Baby Leaf Mix



Soured Cream



Hot Sauce

**Pantry Items**

Oil, Salt, Pepper, Sugar



## 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
Slow Cooked British Chicken**	290g	480g	580g
McCain Home Chips** <b>13</b>	400g	600g	800g
Grated Hard Italian Style Cheese** <b>7</b> <b>8</b>	20g	40g	40g
Chipotle Paste	20g	30g	40g
Smoky Base Paste	1 sachet	1½ sachets	2 sachets
Plain Taco Tortillas <b>13</b>	4	6	8
Baby Leaf Mix**	20g	35g	50g
Soured Cream** <b>7</b>	75g	120g	150g
Hot Sauce	30g	50g	50g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Sugar*	1 tsp	1½ tsp	2 tsp

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

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	508g	100g
Energy (kJ/kcal)	4476/1070	880/210
Fat (g)	37.1	7.3
Sat. Fat (g)	11.7	2.3
Carbohydrate (g)	120.6	23.7
Sugars (g)	12.3	2.4
Protein (g)	57.3	11.3
Salt (g)	3.79	0.75

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

## Allergens

**7) Milk 8) Egg 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, mollusc, milk, egg, mustard, celery, soya, cereals containing 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. Be careful when adding water to hot pans while cooking.

## Contact

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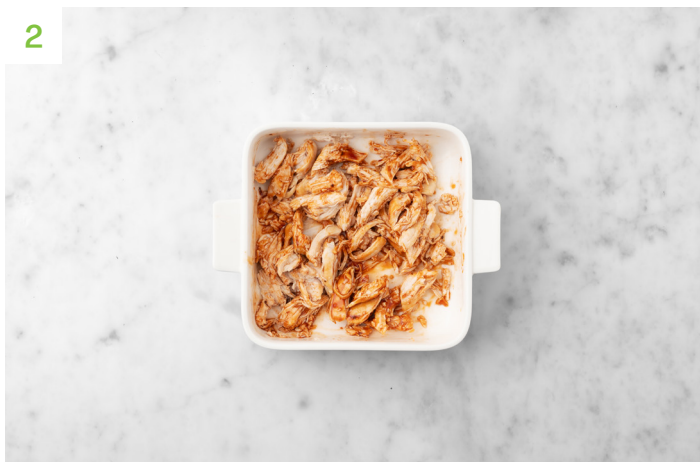
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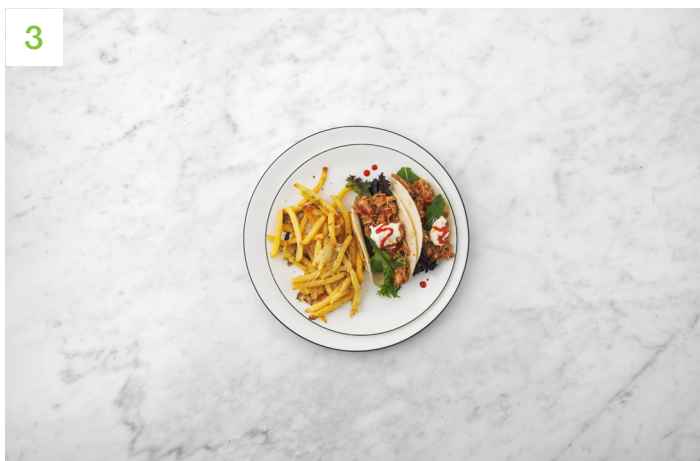
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2



3



## Start Cooking

- Preheat the oven to 220°C/200°C fan/gas mark 7.
- Remove the **chicken** from its packaging. Place in an ovenproof dish along with the **juices** from the packet. Season with **salt** and **pepper**. Cover loosely with foil.
- Roast on the middle shelf, 25-30 mins. **IMPORTANT:** *Ensure it's piping hot throughout.*
- Next, spread the **chips** on a baking tray in a single layer. Drizzle with **oil** and season with **salt** and **pepper**. Bake on the top shelf, 25-30 mins. Turn halfway.

## Chicken Time

- When the **chips** have 10 mins left, sprinkle over the **hard Italian style cheese**.
- 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**, **smoky base paste** and **sugar** (see pantry).
- 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 drizzle over the **hot sauce** (add less if you'd prefer things milder).
- Serve the **chips** alongside.

## Enjoy!