



# Crispy Chicken Strip and Chilli Chorizo Tacos

with Chipotle Creme Fraiche, Wedges and Tomato & Pea Shoot Salad

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

34



Potatoes



Diced Chorizo



Sweet Chilli Sauce



British Chicken Breasts



Breadcrumbs



Medium Tomato



Cider Vinegar



Creme Fraiche



Chipotle Paste



Plain Taco Tortillas



Pea Shoots

#### Pantry Items

Oil, Salt, Pepper, Egg, Olive Oil



## 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, frying pan, bowl, whisk, baking paper and rolling pin.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Diced Chorizo** 7)	60g	90g	120g
Sweet Chilli Sauce	32g	48g	64g
British Chicken Breasts**	2	3	4
Breadcrumbs 13)	50g	75g	100g
Medium Tomato	2	3	4
Cider Vinegar 14)	15ml	22ml	30ml
Crema Fraiche** 7)	75g	120g	150g
Chipotle Paste	20g	30g	40g
Plain Taco Tortillas 13)	6	9	12
Pea Shoots**	40g	60g	80g
Pantry	2P	3P	4P
Water for the Sauce*	100ml	150ml	200ml
Egg*	1	1	1
Salt for the Breadcrumbs*	¼ tsp	¼ tsp	½ tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

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

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	819g	100g
Energy (kJ/kcal)	4997/1194	610/146
Fat (g)	43.2	5.3
Sat. Fat (g)	17.6	2.1
Carbohydrate (g)	133.9	16.4
Sugars (g)	17.1	2.1
Protein (g)	70.2	8.6
Salt (g)	5.74	0.7

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

## Allergens

7) Milk 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, 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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## Cook the Wedges

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

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

Pop them 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, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



## Fry the Chicken

Clean out the (now empty) frying pan back and pop back on high heat. 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.

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.

Once browned, transfer the **chicken** to another baking tray. Bake on the middle shelf until cooked through, 8-10 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



## Chorizo Time

Meanwhile, heat a medium frying pan on medium-high heat (no oil).

Once hot, add the **chorizo** and fry until it starts to brown, 3-4 mins.

Once browned, stir in the **sweet chilli sauce** and **water for the sauce** (see pantry for amount). Bubble until thickened, 3-4 mins, then transfer to a bowl (keep the pan - you'll use it again).



## Tortilla and Topping Time

Meanwhile, cut the **tomatoes** into 1cm chunks. In a medium bowl, combine the **olive oil for the dressing** (see pantry for amount) and **cider vinegar**. Season with **salt** and **pepper**.

Stir the **tomatoes** into the **dressing**, then set aside.

In another bowl, mix together the **crema fraiche** and **chipotle paste** (use less if you'd prefer things milder), then set aside.

Just before you're ready to serve, pop the **tortillas** (3 per person) into the oven to warm through, 1-2 mins.



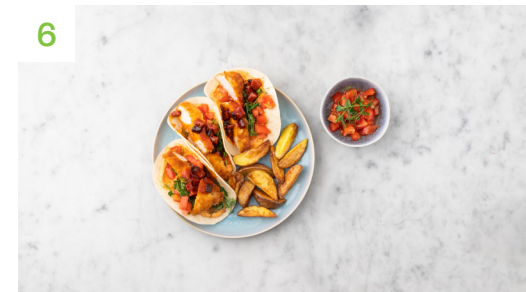
## Oh Crumbs

Crack the **egg** (see pantry for amount) into a medium bowl and whisk.

Put the **breadcrumbs** into another bowl and season with the **salt** (see pantry for amount) and **pepper**.

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

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.



## Finish and Serve

When the **chicken** is ready, cut it into strips. Toss the **pea shoots** in the **tomato** bowl.

Lay the **warmed tortillas** on your plates, then spread over a spoonful of **chipotle crema fraiche**. Top each with some **salad**, **chicken strips** and a spoonful of **sweet chilli chorizo** - as much as you'd like.

Serve your **tacos** with the **wedges** and remaining **salad** alongside. **TIP:** Tacos are best enjoyed eaten by hand - get stuck in!

## Enjoy!