



# Crispy Hoisin Chicken Tacos and Chips

with Smacked Cucumber and Sambal Mayo Salad

Street Food | 40-45 Minutes • Mild Spice • 2 of your 5 a day

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Potatoes



British Chicken Breasts



Breadcrumbs



Cucumber



Baby Gem Lettuce



Mayonnaise



Sambal Paste



Coleslaw Mix



Rice Vinegar



Hoisin Sauce



Plain Taco Tortillas

**Pantry Items**

Oil, Salt, Pepper, Egg, 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

Baking tray, baking paper, rolling pin, bowl, whisk and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
British Chicken Breasts**	2	3	4
Breadcrumbs <b>13</b>	50g	75g	100g
Cucumber**	½	¾	1
Baby Gem Lettuce**	1	1½	2
Mayonnaise <b>8</b> <b>9</b>	64g	96g	128g
Sambal Paste	30g	45g	60g
Coleslaw Mix**	120g	180g	240g
Rice Vinegar	22ml	37ml	44ml
Hoisin Sauce <b>11</b>	64g	96g	128g
Plain Taco Tortillas <b>13</b>	6	9	12
Pantry	2P	3P	4P
Egg*	1	1½	2
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	2 tbsp	3 tbsp	4 tbsp

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

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	839g	100g
Energy (kJ/kcal)	4211/1006	502/120
Fat (g)	22.0	2.6
Sat. Fat (g)	4.6	0.5
Carbohydrate (g)	144.6	17.2
Sugars (g)	26.6	3.2
Protein (g)	60.4	7.2
Salt (g)	5.19	0.62

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

## Allergens

**8**) Egg **9**) Mustard **11**) Soya **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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## Chip, Chip, Hooray

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

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** 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, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



## Mix Things Up

Meanwhile, trim the **cucumber** (see ingredients for amount), then pop onto a board and use a rolling pin to gently smack it a few times until split. Cut into roughly 2cm chunks.

Trim the **baby gem**, halve lengthways, then thinly slice.

In a large bowl, combine the **mayo** and **half** the **sambal**. Season with **salt** and **pepper**, then stir through the **coleslaw mix**. Set aside for now.

In a medium bowl, combine the **rice vinegar**, remaining **sambal** and the **sugar for the dressing** (see pantry for amount). Season with **salt** and **pepper**. Stir in the **smacked cucumber**, then set aside for now.



## Bread the Chicken

Meanwhile, sandwich each **chicken breast** between two pieces of baking paper. 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. Season with **salt** and **pepper**.

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

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

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.



## Finishing Touches

Give the frying pan a quick clean.

Just before everything's ready, return the frying pan to medium-high heat (no oil). Add the **hoisin sauce** and **water for the sauce** (see pantry for amount). Stir well, then bring to a simmer and heat through until piping hot, 1-2 mins.

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

Stir the **baby gem** into the bowl of **sambal slaw** and toss to coat.



## Time to Fry

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

Transfer the **chicken** to a baking tray and bake on the middle shelf of your oven until cooked through, 8-10 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



## Serve Up

Share the **tortillas** between your plates. Load on the **sambal mayo baby gem slaw**, then top with the **crispy chicken**.

Finish by spooning over the **hoisin sauce**.

Serve the **chips** and **smacked cucumber salad** alongside.

## Enjoy!