



Crispy Breaded Chipotle Chicken Tacos

with Feta, Paprika Wedges & Coleslaw

Street Food 40 Minutes • Little Spice • 1 of your 5 a day

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Potatoes



Avocado



Smoked Paprika



Soured Cream



Chipotle Paste



Coleslaw Mix



Panko Breadcrumbs



Cornflour



Chicken Thigh



Tortilla



Feta Cheese

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Baking Tray, Bowl, Frying Pan, Kitchen Paper.

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	1 sachet	1 sachet	2 sachets
Coleslaw Mix**	120g	180g	240g
Panko			
Breadcrumbs 13)	50g	75g	100g
Cornflour	50g	70g	100g
Water for the Chicken*	50ml	75ml	100ml
Chicken Thigh**	4	6	8
Tortilla 13)	6	9	12
Feta Cheese** 7)	100g	150g	200g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	826g	100g
Energy (kJ/kcal)	6219/1486	753/180
Fat (g)	74	9
Sat. Fat (g)	31	4
Carbohydrate (g)	144	18
Sugars (g)	9	1
Protein (g)	61	7
Salt (g)	2.34	0.28

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Get Prepped

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Slice lengthways into the **avocado**. Once you reach the stone turn the **avocado** around to cut it in half. Twist each half and pull it apart. Remove the stone then scoop out the flesh onto a board, chop into 1cm chunks.



Prep the Chicken

Pop the **panko breadcrumbs** into a large bowl and season with **salt** and **pepper**, then mix together. Add the **cornflour**, **water** (see ingredients for amount) and the **remaining chipotle paste** to another large bowl. Season with **salt** and **pepper** and whisk until well combined. Chop each **chicken thigh** into 4 strips. Heat approx 1-2cm of **oil** in a frying pan on high heat. **TIP: You want the oil to be nice and hot so the chicken fries properly - heat for 2-3 mins before you add the chicken.**



Bake the Wedges

Pop the **wedges** on 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.** Roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking.



Fry the Chicken

While the **oil** gets hot, add the **chicken** to the **cornflour mixture** so all pieces are completely covered. Then, dip a piece of **chicken** in the **breadcrumbs** to coat on both sides. Pop on a plate, repeat with the rest. Once the **oil** is hot, carefully lay the **chicken** in the pan and fry until golden brown, 5-6 mins on each side. **TIP: Careful not to burn yourself on the hot oil, turn the heat down if needed. IMPORTANT: Wash your hands after handling raw chicken and its packaging. The chicken is cooked when no longer pink in the middle.**



Finish Prepping

Meanwhile, put the **soured cream** in a large bowl and mix through **half** the **chipotle**. **TIP: Add less if you don't like too much heat.** Season with **salt** and **pepper** and reserve **2 tbs** per person of the **soured cream mix** into a smaller bowl. Add the **coleslaw mix** to the bigger bowl of **soured cream mixture** and stir to evenly coat.



Assemble the Tacos

Once the **chicken** is cooked, transfer from the pan onto a plate lined with kitchen roll. Pop the **tortillas** on the middle shelf of the oven to warm through for the last 1-2 mins of **wedges** cooking time. Serve the **tacos** with a smear of the **reserved soured cream**, then the **crispy chicken**. Crumble over the **feta** and finish with the **avocado**. Serve the **paprika wedges** on the side with the **coleslaw**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.