

Crispy Chicken Strip Tacos

with Sweet Chilli Chorizo, Chipotle Creme Fraiche and Wedges

Street Food 40-50 Minutes • Medium Spice



Baby Plum Tomatoes



Cider Vinegar



Creme Fraiche



Chipotle Paste



Potatoes



Chorizo



Sweet Chilli Sauce



Panko Breadcrumbs



Chicken Breast



Plain Taco Tortilla



Pea Shoots

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Bowl, baking tray, frying pan, baking paper, cling film, saucepan, plate and kitchen paper.

Ingredients

	2P	3P	4P
Baby Plum Tomatoes	125g	250g	250g
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Cider Vinegar 14	1 sachet	1½ sachets	2 sachets
Crème Fraîche** 7	75g	120g	150g
Chipotle Paste	1 sachet	1½ sachets	2 sachets
Potatoes**	450g	700g	900g
Chorizo**	90g	120g	180g
Sweet Chilli Sauce	32g	64g	64g
Egg*	1	1	1
Panko Breadcrumbs 13	50g	75g	100g
Chicken Breast**	2	3	4
Plain Taco Tortilla 13	6	9	12
Pea Shoots**	40g	60g	80g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	741g	100g
Energy (kJ/kcal)	4861 / 1162	656 / 157
Fat (g)	45	6
Sat. Fat (g)	18	2
Carbohydrate (g)	123	17
Sugars (g)	13	2
Protein (g)	69	9
Salt (g)	3.70	0.50

Nutrition for uncooked ingredients based on 2 person recipe.

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, 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 200°C. Halve the **baby plum tomatoes**. Add the **olive oil for the dressing** (see ingredients for amount) and **cider vinegar** to a medium bowl, season with **salt** and **pepper**, then mix to combine. Add the **tomatoes** to the **dressing**, stir to coat, then set aside. In another bowl, mix together the **crème fraîche** and **chipotle paste** (use less if you don't like too much heat), then set aside.



Prep the Chicken

Crack the **egg** (see ingredients for amount) into a medium bowl and whisk. Put the **panko breadcrumbs** into another bowl, season with **salt** and **pepper**. Sandwich each **chicken breast** between two pieces of baking paper or cling film. Pop onto a board, then give it a bash with the bottom of a saucepan until it's 1-2cm thick. Dip the **chicken** into the **egg** and then the **breadcrumbs**, ensuring it is 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.**



Cook the Wedges

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



Get Frying

Put 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.** Once hot, carefully lay the **chicken** into the pan, reduce the heat to medium-high and fry until golden-brown and cooked through, 10-12 mins total. Turn every 2-3 mins and adjust the heat if necessary. Once cooked, transfer the **chicken** to a clean plate lined with kitchen paper. **IMPORTANT: The chicken is cooked when no longer pink in the middle.**



Sauce Things Up

Meanwhile, heat a medium frying pan on medium-high heat (no oil). When the pan is hot, add the **chorizo** and fry until it starts to brown, 3-4 mins. Stir in the **sweet chilli sauce**, bring to the boil, then remove from the heat. Set the pan aside.



Finish and Serve

Just before you're ready to serve, pop the **tortillas** into the oven to warm through, 1-2 mins. When ready, add the **pea shoots** to the **tomatoes** and toss in the **dressing**. Cut the **fried chicken** into strips. Lay the **warmed tortillas** on your plates (3 per person), then spread over a spoonful of **chipotle crème fraîche**. Top each with some **salad**, a **chicken strip**, then a spoonful of **sweet chilli chorizo**. Serve your **tacos** with the **wedges** and remaining **salad** alongside.

Enjoy!