














Crispy Chicken Strip Tacos

with Sweet Chilli Chorizo, Chipotle Creme Fraiche and Wedges

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



-  Potatoes
-  Chorizo
-  Sweet Chilli Sauce
-  Panko Breadcrumbs
-  Chicken Breast
-  Medium Tomato
-  Cider Vinegar
-  Creme Fraiche
-  Chipotle Paste
-  Plain Taco Tortilla
-  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.

Cooking tools

Baking tray, frying pan, bowl, whisk, baking paper and saucepan.

Ingredients

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

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4704 /1124	613 /147
Fat (g)	41.4	5.4
Sat. Fat (g)	14.9	1.9
Carbohydrate (g)	123.5	16.1
Sugars (g)	16.3	2.1
Protein (g)	67.6	8.8
Salt (g)	3.71	0.48

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, 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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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.



Cook the Chicken

Clean out the (now empty) frying pan 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, pop the **chicken** onto another baking tray, then bake on the middle shelf until cooked through, 8-10 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle. Discard the oil from the chicken pan.



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 **tomato** 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 small 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) onto a baking tray and 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 **panko breadcrumbs** into another bowl and season with **salt** 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 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 widthways 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 **pea shoot 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!