

Pulled Chipotle Chicken and Chorizo Quesadillas

with Sweet Potato Chips, Avocado & Tomato Salsa and Soured Cream

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



Garlic Clove



Chicken Thigh



Chipotle Paste



Sweet Potato



Avocado



Lime



Baby Plum
Tomatoes



Mature Cheddar
Cheese



Chorizo



Plain Taco
Tortilla



Soured Cream

Pantry Items

Oil, Salt, Pepper, 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

Garlic press, baking tray, bowl and grater.

Ingredients

| Ingredients | 2P | 3P | 4P |
|-----------------------------|------|------|------|
| Garlic Clove** | 2 | 3 | 4 |
| Chicken Thigh** | 2 | 3 | 4 |
| Chipotle Paste | 20g | 30g | 40g |
| Sweet Potato | 2 | 3 | 4 |
| Avocado | 1 | 2 | 2 |
| Lime** | ½ | 1 | 1 |
| Baby Plum Tomatoes | 125g | 190g | 250g |
| Mature Cheddar Cheese** (7) | 90g | 120g | 180g |
| Chorizo** | 90g | 120g | 180g |
| Plain Taco Tortilla (13) | 4 | 6 | 8 |
| Soured Cream** (7) | 75g | 120g | 150g |

| Pantry | 2P | 3P | 4P |
|--------------------------|--------|---------|--------|
| Olive Oil for the Salsa* | 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) | 720g 5457 / 1304 | 100g 758 / 181 |
| Fat (g) | 74.6 | 10.4 |
| Sat. Fat (g) | 29.1 | 4.0 |
| Carbohydrate (g) | 100.3 | 13.9 |
| Sugars (g) | 23.8 | 3.3 |
| Protein (g) | 57.5 | 8.0 |
| Salt (g) | 4.85 | 0.67 |

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

Allergens

7) Milk (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, 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

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

You can recycle me!



Cook the Chicken

Preheat your oven to 220°C/200°C fan/gas mark 7.
Peel and grate the **garlic** (or use a garlic press).

Lay the **chicken thighs** flat onto a baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then add the **chipotle paste** and **garlic**. Mix to coat well. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when no longer pink in the middle.

When the oven is hot, roast on the middle shelf until browned and cooked through, 16-18 mins.



Bring on the Spicy Filling

When the **chicken** has 5 mins left, add the **chorizo** to the **chicken tray** to cook for the remaining time.

Once cooked, remove the **chicken** and **chorizo** tray from the oven and use 2 forks to shred the **chicken** as finely as you can.

Transfer the **shredded chicken** and **chorizo** to a medium bowl and mix together. Clean the tray.



Chip Chip Hooray

Meanwhile, cut the **sweet potatoes** lengthways into 1cm slices, then cut into 1cm wide chips (no need to peel).

Pop the **chips** onto another 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.

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



Bake your Quesadillas

Lightly **oil** the (now empty) tray, then lay on the **tortillas** (2 per person). Spoon the **chicken mixture** onto one **half** of each **tortilla**, then top with the **cheese**.

Fold the other side over to make a semi-circle. Press down to keep together.

Rub a little **oil** over the top of each **quesadilla**, then bake on the top shelf of your oven until golden, 8-12 mins.



Time to Salsa

While everything's in the oven, halve the **avocado** and remove the stone. Use a tablespoon to scoop the flesh out onto a board, then chop into chunks and pop into a medium bowl.

Halve the **lime** and **baby plum tomatoes**. Add the **tomatoes** and **olive oil for the salsa** (see pantry for amount) to the **avocado**.

Squeeze in the **lime juice** (see ingredients for amount) and season well. Mix together, then set your **salsa** aside.

Grate the **cheese**.



Serve

When ready, transfer the **quesadillas** to your plates and top with a dollop of **soured cream**.

Serve with the **sweet potato chips** and **avocado salsa** alongside.

Cut any remaining **lime** into **wedges** for squeezing over.

Enjoy!