



Crispy Breaded Chipotle Chicken Tacos

with Feta, Paprika Wedges, Slaw, Avo and Pickled Onion

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

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Potatoes



Red Onion



Lime



Avocado



Smoked Paprika



Rice Vinegar



Soured Cream



Chipotle Paste



Chicken Thigh



Cornflour



Coleslaw Mix



Soft Shell Taco



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, Measuring Jug

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Red Onion**	½	1	1
Lime**	1	1	1
Avocado**	1	1 ½	2
Smoked Paprika	1 sachet	1 sachet	2 sachets
Rice Vinegar	1 sachet	1 ½ sachets	2 sachets
Sugar for the Pickle*	1 tsp	1 ½ tsp	2 tsp
Soured Cream 7)**	150g	225g	300g
Chipotle Paste	½ sachet	1 sachet	1 sachet
Chicken Thigh**	4	6	8
Water for the Chipotle Chicken*	1 tbsp	1 ½ tbsp	2 tbsp
Cornflour	50g	70g	100g
Coleslaw Mix**	1 pack	1 ½ packs	2 packs
Soft Shell Taco 13)	6	8	12
Feta Cheese 7)	100g	150g	200g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	877g	100g
Energy (kJ/kcal)	5818 / 1391	663 / 159
Fat (g)	70	8
Sat. Fat (g)	29	3
Carbohydrate (g)	134	15
Sugars (g)	14	2
Protein (g)	60	7
Salt (g)	2.48	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). Halve, peel and thinly slice the **onion**. Zest and halve the **lime**. 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.



Bake the Wedges

Pop the **wedges** on a large baking tray in a single layer. Drizzle with **oil**, sprinkle over the **smoked paprika**, then season with **salt** and **pepper**. Toss to coat, then spread out and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking. **Tip:** Use two baking trays if necessary, you want the potatoes nicely spread out.



Finish Prepping

Meanwhile, pop half the **red onion** in a small bowl and add the **rice vinegar** and the **sugar** (see ingredient list for amount). Add a pinch of **salt**, mix together and set aside. Put the **soured cream** in a larger bowl and mix through the **lime zest** and a **quarter** of the **chipotle**. Season with **salt** and **pepper** and set aside.



Prep the Chicken

Heat ½cm of **oil** in a frying pan on medium-high heat. While the **oil** heats up, chop each **chicken thigh** into 4 strips. Put the remaining **chipotle** in a bowl with the **water** (see ingredient list for amount) and season with **salt** and **pepper**. Mix together, then add the **chicken thighs** and turn to coat in the mixture. Add the **cornflour**, season with **salt** and toss together until the **chicken** is coated in the **flour**. **IMPORTANT:** Remember to wash your hands after handling raw chicken.



Fry the Chicken

Once hot, carefully lay the **floured chicken pieces** in the hot **oil** and fry until golden brown and cooked through, 15 mins total. Turn the **chicken** every 2-3 mins and cook in batches of necessary. **IMPORTANT:** The chicken is cooked when no longer pink in the middle. While the **chicken** is cooking, reserve a couple of tbsp of the **chipotle soured cream** in a bowl (to dip your chips in later), then add the **coleslaw mix** to the remaining **chipotle sour cream**. Mix together.



Finish and Serve

Once the **chicken** is cooked, remove from the pan onto a plate lined with kitchen roll. Pop the **tacos** on the middle shelf of the oven to warm through for the last 2-3 mins of wedge cooking time. Serve the **tacos** with the **creamy coleslaw**, then the **crispy chicken**. Crumble over the **feta** and finish with the **avocado**, squeeze of **lime juice** and the **red onion pickle**. Serve the **paprika wedges** on the side with the remaining **chipotle soured cream** to dip the **wedges** into.

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.