



# Mexican Style Chicken, Halloumi and Pepper Skewers with Wedges, Guacamole and Limey Soured Cream

Nº 18

**STREET FOOD** 45 Minutes • Medium Heat • 1.5 of your 5 a day



Skewers



Halloumi



Red Pepper



Lime



Chicken Thighs



Chipotle Paste



Potatoes



Mexican Spice



Soured Cream



Avocado

## Before you start

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

### Basic cooking tools, you will need:

Mixing Bowl and Two Baking Trays.

### Ingredients

	2P	3P	4P
Skewers	6	8	12
Halloumi 7)**	1 block	1½ blocks	2 blocks
Red Pepper**	1	2	2
Lime**	½	1	1
Chicken Thighs**	4	6	8
Chipotle Paste	1 sachet	1½ sachets	2 sachets
Potatoes**	1 small pack	1 large pack	2 small packs
Mexican Spice	1 small sachet	¾ large sachet	1 large sachet
Soured Cream 7)**	75g	100g	150g
Avocado**	1	2	2

\*Not Included \*\* Store in the Fridge

### Nutrition

	Per serving	Per 100g
for uncooked ingredient	755g	100g
Energy (kJ/kcal)	4977 /1190	659/158
Fat (g)	78	10
Sat. Fat (g)	33	4
Carbohydrate (g)	53	7
Sugars (g)	9	1
Protein (g)	71	10
Salt (g)	3.84	0.51

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

#### 7) Milk

Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat ! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

### Contact

#### Thumbs up or thumbs down?

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

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Packed in the UK



## 1. Get Prepped!

Preheat your oven to 210°C. Soak the **skewers** in a bowl of **water**. Cut the **halloumi** into 3cm chunks. Halve the **pepper** and discard the core and seeds. Chop into 3cm sized chunks. Zest and halve the **lime**. Cut the **chicken** into 3cm chunks. Pop the **chicken, halloumi** and **red pepper** into a large mixing bowl, add the **chipotle paste, half the lime zest** and drizzle over some **oil**. Season with **salt** and **pepper** and mix it all together with your hands until it is all coated.



## 4. Sour Cream Time!

Meanwhile, pop the **soured cream** into a bowl with the remaining **lime zest** and **half the lime juice**. Season with **salt** and **pepper** and mix. Set aside.



## 2. Skewer Time

Line a wide baking tray with foil and drizzle with **oil**. Thread the **chicken, halloumi** and **pepper** onto the **skewers** (3 skewers per person). Pop onto the lined baking tray, keeping them spaced well apart. **IMPORTANT: Wash your hands and equipment after handling raw meat.**



## 5. Make the Guac

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 into a bowl. Add the remaining **lime juice**, season with **salt** and **pepper** and mash with the back of a fork until smooth.



## 3. Roasting

Chop the **potatoes** into 2cm wide wedges (no need to peel!). Pop the **wedges** on a large baking tray in a single layer. Drizzle with **oil**, sprinkle over the **Mexican spice** then season with **salt** and **pepper**. Toss to coat, then spread out. Roast the **chicken skewers** on the top shelf of your oven and the **potatoes** on the middle shelf until golden and the **chicken** is cooked through, 25-30 mins. Turn the **potatoes** and **skewers** halfway through cooking. **IMPORTANT: The chicken is cooked when it is no longer pink in the middle.**



## 6. Serve!

Divide the **skewers, potato wedges** and **guac** between plates. Drizzle over the **limey soured cream**.

## 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.