



Easy Pulled BBQ Chipotle Chicken Tacos

with Spiced Oven-Ready Chips, Baby Leaves and Soured Cream

38

3 Step Prep Prep Time: 5 Minutes • Cook Time: 20-25 Minutes • Medium Spice



Slow Cooked Chicken



McCain Home Chips



Central American Style Spice Mix



Chipotle Paste



BBQ Sauce



Plain Taco Tortillas



Baby Leaf Mix



Soured Cream



Crispy Onions

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Ovenproof dish, aluminium foil and baking tray.

Ingredients

Ingredients	2P	3P	4P
Slow Cooked Chicken**	290g	480g	580g
McCain Home Chips** 13)	400g	600g	800g
Central American Style Spice Mix	1 sachet	1 sachet	2 sachets
Chipotle Paste	20g	40g	40g
BBQ Sauce	96g	144g	192g
Plain Taco Tortillas 13)	4	6	8
Baby Leaf Mix**	20g	35g	50g
Soured Cream** 7)	75g	120g	150g
Crispy Onions 13)	1 sachet	1½ sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4774 /1141	913 /218
Fat (g)	39.3	7.5
Sat. Fat (g)	10.9	2.1
Carbohydrate (g)	135.6	25.9
Sugars (g)	16.2	3.1
Protein (g)	55.1	10.5
Salt (g)	3.44	0.66

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, cereals containing 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. Be careful when adding water to hot pans while cooking.

Contact

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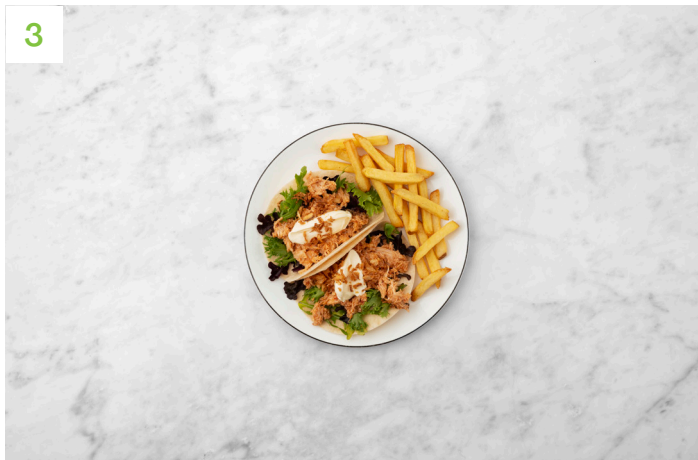
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2



3



Start Cooking

- Preheat the oven to 220°C/200°C fan/gas mark 7.
- Remove the **chicken** from its packaging. Place in an ovenproof dish, discarding the **juices**. Season with **salt** and **pepper**. Cover loosely with foil.
- Roast on the middle shelf, 25-30 mins.
- Next, spread the **chips** on a baking tray in a single layer. Drizzle with **oil**, season with **salt** and **pepper**, then sprinkle over the **Central American style spice mix**. Bake on the top shelf, 25-30 mins. Turn halfway.

Chicken Time

- Once cooked, remove the **chicken** from the oven. Shred as finely as you can. **IMPORTANT:** Ensure it's piping hot throughout.
- Season with **salt** and **pepper**. Stir in the **chipotle** and **BBQ sauce**.
- Microwave the **tortillas** (2 per person) for 850W: 50 secs / 750W: 1 min.
- If you don't have a microwave, just enjoy them cold.

Dinner's Ready!

- Pop the **tortillas** on your plates.
- Top with the **baby leaves**, **pulled chicken**, **soured cream** and **crispy onions**.
- Season the **chips** with **salt** and serve on the side.

Enjoy!