

Crispy Chicken Strip Tacos

with Sweet Chilli Chorizo, Chipotle Creme Fraiche and Wedges

Street Food 40-50 Minutes • Medium Spice



Baby Plum Tomatoes



Cider Vinegar



Creme Fraiche



Chipotle Paste



Potatoes



Chorizo



Sweet Chilli Sauce



Panko Breadcrumbs



Chicken Fillet



Plain Taco Tortilla



Pea Shoots

Pantry Items

Oil, Salt, Pepper, Olive Oil, Egg

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Bowl, baking tray, frying pan, baking paper and kitchen paper.

Ingredients

Ingredients	2P	3P	4P
Baby Plum Tomatoes	125g	250g	250g
Cider Vinegar (14)	1 sachet	1½ sachets	2 sachets
Creme Fraiche** (7)	75g	120g	150g
Chipotle Paste	1 sachet	1½ sachets	2 sachets
Potatoes	450g	700g	900g
Chorizo**	90g	120g	180g
Sweet Chilli Sauce**	32g	64g	64g
Panko Breadcrumbs (13)	50g	75g	100g
Chicken Fillet**	2	3	4
Plain Taco Tortilla (13)	6	9	12
Pea Shoots	40g	60g	80g

Pantry	2P	3P	4P
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Water for the Sauce*	100ml	150ml	200ml
Egg*	1	1	1

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	735g 4783/1143	100g 651/156
Fat (g)	43.3	5.9
Sat. Fat (g)	17.2	2.3
Carbohydrate (g)	118.1	16.1
Sugars (g)	15.9	2.2
Protein (g)	70.3	9.6
Salt (g)	4.37	0.60

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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Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.

Halve the **baby plum tomatoes**. In a medium bowl, combine the **olive oil for the dressing** (see ingredients for amount) and **cider vinegar**. Season with **salt** and **pepper**.

Add the **tomatoes** to the **dressing**, stir to coat, then set aside.

In another bowl, mix together the **creme fraiche** and **chipotle paste** (use less if you'd prefer things milder), then set aside.



Prep the Chicken

Crack the **egg** (see ingredients for amount) into a medium bowl and whisk.

Put the **panko breadcrumbs** into another bowl and season with **salt** and **pepper**.

Sandwich each **chicken fillet** 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.



Cook the Wedges

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.



Give it a Fry

Pop a large frying pan on high heat with 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, reduce the heat to medium-high and fry until golden brown and cooked through, 8-10 mins total. Turn every 2-3 mins and adjust the heat if necessary.

Once cooked, transfer the **chicken** to a clean plate lined with kitchen paper. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



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.

Stir in the **sweet chilli sauce** and **water for the sauce** (see ingredients for amount). Bubble until thickened, 3-4 mins, then remove from the heat.

Set the pan aside.



Finish and Serve

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.

When ready, toss the **pea shoots** in the **dressing**. Cut the **fried chicken** into strips.

Lay the warmed **tortillas** on your plates, then spread over a spoonful of **chipotle creme fraiche**. Top each with **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!