

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

Street Food 45 Minutes • Very Hot! • 1 of your 5 a day



Skewers



Halloumi



Bell Pepper



Lime



Chicken Thighs



Chipotle Paste



Potatoes



Mexican Spice



Soured Cream



Avocado

Before you start

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

Cooking tools, you will need:

Zester, Large Mixing Bowl, Wide Baking Tray, Aluminum Foil, Bowl

Ingredients

	2P	3P	4P
Skewers	6	8	12
Halloumi 7)**	250g	375g	500g
Bell Pepper***	1	2	2
Lime**	½	1	1
Chicken Thighs**	4	6	8
Chipotle Paste	1 sachet	1½ sachets	2 sachets
Potatoes**	450g	700g	900g
Mexican Spice	1 small pot	¾ large pot	1 large pot
Soured Cream 7)**	75g	100g	150g
Avocado**	1	2	2

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

	Per serving	Per 100g
for uncooked ingredient	763g	100 g
Energy (kJ/kcal)	4989 /1192	654 /156
Fat (g)	79	10
Sat. Fat (g)	33	4
Carbohydrate (g)	54	7
Sugars (g)	10	1
Protein (g)	71	9
Salt (g)	3.43	0.45

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk

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 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 **bell 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. **IMPORTANT: Wash your hands and equipment after handling raw meat.**



Soured 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.



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.**



Guac Time

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.



Potato Time

Chop the **potatoes** into 2cm wide **wedges** (no need to peel). Pop the **wedges** on a large baking tray, drizzle with **oil**, sprinkle over the **Mexican spice** then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. 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.**



Serve

Divide the **skewers, potato wedges** and **guac** between plates. Drizzle over the **zesty sour cream**.

Enjoy!