



Popcorn Chicken Tacos

with Chorizo Jam and Wedges

Street Food 45 Minutes • Medium Spice • 1 of your 5 a day

N° 32



Baby Plum Tomatoes



Baby Gem Lettuce



Lime



Soured Cream



Chipotle Paste



Potatoes



Smoked Paprika



Chorizo



Red Pepper & Chilli Jelly



Panko Breadcrumbs



Cornflour



Diced Chicken Breast



Soft Shell Taco

Before you start

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

Cooking tools, you will need:

Bowl, Baking Tray, Frying Pan, Measuring Cup, Whisk, Kitchen Paper.

Ingredients

	2P	3P	4P
Baby Plum Tomatoes	125g	190g	250g
Baby Gem Lettuce**	1	1½	2
Lime**	1	1	1
Olive Oil*	1 tbsp	1½ tbsps	2 tbsps
Soured Cream 7)**	75g	100g	150g
Chipotle Paste	1 sachet	1½ sachets	2 sachets
Potatoes**	450g	700g	900g
Smoked Paprika	1 sachet	1 sachet	2 sachets
Chorizo**	90g	120g	180g
Red Pepper & Chilli Jelly	1 pot	1½ pots	2 pots
Sugar*	1 tsp	1½ tsps	2 tsps
Water for Sauce*	100ml	150ml	200ml
Panko Breadcrumbs 13)	50g	75g	100g
Cornflour	20g	20g	40g
Water for Batter*	75ml	125ml	150ml
Diced Chicken Breast**	280g	420g	560g
Soft Shell Taco 13)	6	9	12

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	669g	100g
Energy (kJ/kcal)	3589 / 858	536 / 128
Fat (g)	30	5
Sat. Fat (g)	11	2
Carbohydrate (g)	93	14
Sugars (g)	14	2
Protein (g)	57	9
Salt (g)	2.95	0.44

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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Prep

Preheat your oven to 200°C. Halve the **baby plum tomatoes**. Trim the root from the **baby gem lettuce** then halve lengthways. Thinly slice widthways. Halve the **lime**. Add the **oil** (see ingredients for amount) and a squeeze of **lime** to a medium bowl, season with **salt** and **pepper**, mix to combine. Keep the **dressing** aside for now. Cut the remaining **lime** into wedges. Add the **soured cream** and **chipotle** (see ingredients for amount) to another bowl, mix to combine.



Prep the Chicken

Pop the **panko breadcrumbs** into a bowl and season with **salt** and **pepper**. Pop the **cornflour** and remaining **smoked paprika** into another bowl, add the **water for the batter** (see ingredients for amount). Season with **salt** and **pepper** and whisk until well combined. Pour enough **oil** into a frying pan so that it is 2cm deep. Put on high heat. Meanwhile, dip the **chicken** into the **cornflour mixture**, then the **breadcrumbs**, ensuring it's completely coated. Pop the **chicken** onto a plate. **IMPORTANT:** Wash your hands after handling chicken and its packaging.



Start the Wedges

Chop the **potatoes** into 2cm wide **wedges** (no need to peel). Pop them onto a large, low-sided, wide baking tray. Drizzle with **oil**, sprinkle over **half the smoked paprika**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through. **TIP:** Use two baking trays if necessary, you want the wedges nicely spread out.



Cook the Chicken

Once the **oil** is hot, carefully lay the **chicken pieces** into the pan and fry until golden-brown and cooked through, 6-8 mins total. Turn every 2-3 mins. Once cooked, transfer the **chicken pieces** to a plate lined with kitchen paper. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



Let's Jam

Meanwhile, heat a drizzle of **oil** in a medium frying pan on medium heat. Add the **chorizo** and fry until it starts to brown on the outside, 3-4 mins. Stir in the **red pepper & chilli jelly**, **sugar** and the **water for the sauce** (see ingredients for both amounts). Bubble until thickened, 3-4 mins, then set aside.



Serve

Just before you're ready to serve, pop the **tacos** into the oven to warm, 2-3 mins. Once everything is ready, add the **baby gem** and **baby plum tomatoes** to the dressing bowl, toss to coat. Lay 3 **tacos** per person onto each plate. Spread the **soured cream mix** over the **tacos**. Top with some **salad**, **popcorn chicken**, and **chorizo jam**. Serve with the **wedges**, **lime** and any leftover **salad** alongside.

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.