



Popcorn Chicken Tacos

with Chorizo Jam, Chipotle Soured Cream and Wedges

Street Food 45 Minutes • Medium Spice

34



Baby Plum Tomatoes



Cider Vinegar



Soured Cream



Chipotle Paste



Potatoes



Chorizo



Red Pepper & Chilli Jam



Panko Breadcrumbs



Cornflour



Central American Style Spice Mix



Diced Chicken Breast



Tortilla



Rocket

Before you start

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

Cooking tools, you will need:

Medium Bowl, Baking Tray, Frying Pan, Kitchen Paper.

Ingredients

	2P	3P	4P
Baby Plum Tomatoes	125g	190g	250g
Olive Oil*	1 tbsp	1½ tbsps	2 tbsps
Cider Vinegar 14)	1 sachet	1½ sachets	2 sachets
Soured Cream** 7)	75g	120g	150g
Chipotle Paste**	1 sachet	1½ sachets	2 sachets
Potatoes**	450g	700g	900g
Chorizo**	90g	120g	180g
Red Pepper & Chilli Jam**	25g	37g	50g
Sugar*	1 tsp	1½ tsps	2 tsps
Water for the Sauce*	100ml	150ml	200ml
Panko Breadcrumbs 13)	50g	75g	100g
Cornflour	20g	20g	40g
Central American Style Spice Mix	1 sachet	1 sachet	2 sachets
Water for the Batter*	75ml	125ml	150ml
Diced Chicken Breast**	280g	420g	560g
Tortilla 13)	6	9	12
Rocket**	40g	60g	80g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	702g	100g
Energy (kJ/kcal)	4592/1097	655/156
Fat (g)	37	5
Sat. Fat (g)	14	2
Carbohydrate (g)	133	19
Sugars (g)	13	2
Protein (g)	61	9
Salt (g)	3.61	0.51

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten 14) Sulphites

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.

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1 Prep

Preheat your oven to 200°C. Halve the **baby plum tomatoes**. Add the **olive oil** (see ingredients for amount) and **cider vinegar** to a medium bowl, season with **salt** and **pepper** and mix to combine. Keep the **dressing** aside for now. Pop the **soured cream** and **chipotle paste** (use less if you don't like too much heat) into another bowl, mix to combine.



2 Cook 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**, 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.**



3 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 jam**, **sugar** and the **water for the sauce** (see ingredients for both amounts). Bubble until thickened, 3-4 mins, then set aside.



4 Prep the Chicken

Pop the **panko breadcrumbs** into a bowl and season with **salt** and **pepper**. Add the **cornflour** and **Central American style spice mix** to another bowl, along with 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 raw chicken and its packaging.**



5 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.**



6 Serve

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