



# Mexican Chicken & Bacon-Corn Tacos

with Guacamole, Cos Lettuce & Chipotle Sour Cream

NEXT-LEVEL TACOS

Grab your Meal Kit with this symbol



Cos Lettuce



Cherry Tomatoes



Lime



Sweetcorn



Mexican Fiesta Spice Blend



Chicken Breast Strips



Diced Bacon



Avocado



Sour Cream



Mild Chipotle Sauce



Mini Flour Tortillas



Coriander

### Recipe Update

We've replaced the lemon in this recipe with lime due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 25-35 mins  
Ready in: 30-40 mins

Eat Me Early

Kick off the afternoon festivities with a dinner that everyone will love - chicken tacos. You'll love the bacon and corn combo, it's vibrant and super tasty. But the real party gets started when the guacamole arrives, because what taco night is complete without some guac!

### Pantry items

Olive Oil



## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cos lettuce	½ head	1 head
cherry tomatoes	1 punnet	2 punnets
lime	½	1
sweetcorn	1 tin	1 tin
Mexican Fiesta spice blend	1 sachet	1 sachet
chicken breast strips	1 packet	1 packet
diced bacon	1 packet	1 packet
avocado	1 (small)	1 (large)
sour cream	1 medium packet	1 large packet
mild chipotle sauce	1 large packet	2 large packets
mini flour tortillas	6	12
coriander	½ bag	1 bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3943kJ (942Cal)	631kJ (151Cal)
Protein (g)	54.3g	8.7g
Fat, total (g)	54.8g	8.8g
- saturated (g)	19.7g	3.2g
Carbohydrate (g)	52.4g	8.4g
- sugars (g)	13.9g	2.2g
Sodium (mg)	1874mg	300mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

- Roughly chop **cos lettuce** (see ingredients). Chop **cherry tomatoes** into quarters. Slice **lime** into wedges. Drain **sweetcorn**.
- SPICY!** This spice blend is hot! Add less if you're sensitive to heat! In a medium bowl, combine **Mexican Fiesta spice blend** and a drizzle of **olive oil**. Add **chicken breast strips** and toss to combine.



## Cook the chicken

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **chicken strips** until browned and cooked through, **3-4 minutes** each side.

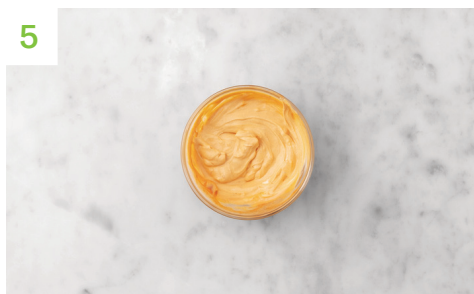
**TIP:** Chicken is cooked through when it's no longer pink inside.

**TIP:** The spice blend will char slightly in the pan, this adds to the flavour!



## Cook the bacon & corn

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **diced bacon** and **corn**, breaking up with a spoon, until golden, **6-7 minutes**. Transfer to a bowl.



## Bring it all together

- SPICY!** This is a mild sauce, but use less if you're sensitive to heat! While the chicken is cooking, combine **sour cream** and **mild chipotle sauce** in a small bowl.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.



## Make the guacamole

- Meanwhile, slice **avocado** in half and scoop out flesh.
- In a second medium bowl, add **avocado** with a squeeze of **lime juice** and a drizzle of **olive oil** and mash until smooth. Stir through **tomato**, then season to taste. Set aside.



## Serve up

- Bring everything to the table to serve.
- Build your tacos by topping with some chipotle sour cream, cos lettuce, Mexican chicken, guacamole and bacon-corn mixture.
- Tear over **coriander** (see ingredients). Serve with any remaining lime wedges. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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## Rate your recipe

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