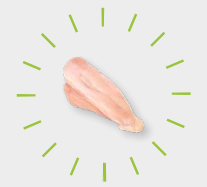




# CRISPY CHICKEN TACOS

with Charred Corn Slaw & Garlic Aioli



Add crispy chicken strips to a taco!



Cucumber



Sweetcorn



All-American  
Spice Blend



Panko Breadcrumbs



Chicken Breast  
Strips



Slaw Mix



Garlic Aioli



Mini Flour  
Tortillas

Hands-on: **35 mins**  
Ready in: **35 mins**

Eat me early

Crispy crumbed chicken, creamy slaw and charred corn in a taco – we promise, this combo is love at first bite!  
And second bite, and third bite...

**Pantry Staples:** Olive Oil, Eggs, White Wine Vinegar

## BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **large frying pan**



### 1 GET PREPPED

Slice the **cucumber** into thin matchsticks. Drain the **sweetcorn** (see ingredients list).



### 2 CHAR THE CORN

Heat a large frying pan over a high heat. Add the **corn** kernels and cook until lightly browned, **4-5 minutes**. **TIP:** Cover the pan with a lid if the kernels are jumping out. Transfer to a large bowl.



### 3 CRUMB THE CHICKEN

In a shallow bowl, combine the **salt**, **all-American spice blend** and a **good pinch** of **pepper**. In a second shallow bowl, whisk the **eggs**. In a third shallow bowl, place the **panko breadcrumbs**. Dip the **chicken breast strips** into the **spice blend**, followed by the **egg** and finally into the **panko breadcrumbs**. Set aside on a plate.



### 4 COOK THE CHICKEN

Return the frying pan to a medium-high heat with enough **olive oil** to coat the base of the pan. When the oil is hot, add the crumbed **chicken strips** and fry until golden on the outside and cooked through, **3-4 minutes** each side. Transfer to a plate lined with paper towel and season with a **pinch** of **salt** and **pepper**. **TIP:** Rotate the chicken occasionally so it cooks evenly!



### 5 PREPARE THE SLAW

While the chicken is cooking, to the bowl with the charred **corn**, add the **slaw mix**, the **white wine vinegar**, **1/2** the **garlic aioli** and a **pinch** of **salt** and **pepper** and toss to coat. Heat the **mini flour tortillas** in a sandwich press, or on a plate in the microwave for **10 second bursts**, until warmed through.



### 6 SERVE UP

Take everything to the table. Build your tacos by spreading a layer of the remaining **garlic aioli** over the tortillas. Top with the charred corn slaw, cucumber and crumbed chicken strips.

## ENJOY!

## 4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
cucumber	1
sweetcorn	½ tin
salt*	½ tsp
All-American spice blend	2 sachets
eggs*	2
panko breadcrumbs	2 packets
chicken breast strips	1 packet
slaw mix	1 bag (300g)
white wine vinegar*	2 tsp
garlic aioli	2 packets (150g)
mini flour tortillas	12

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	4630kJ (1110Cal)	859kJ (205Cal)
Protein (g)	54.0g	10.0g
Fat, total (g)	63.2g	11.7g
- saturated (g)	9.2g	1.7g
Carbohydrate (g)	75.4g	14.0g
- sugars (g)	11.9g	2.2g
Sodium (g)	1460mg	271mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589  
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