



Asian-Inspired Fried Chicken Tacos

with Charred Corn and Pickled Radishes

Gourmet Tacos

Spicy

40 Minutes

Swap



Organic Chicken Breasts
2 | 4

Customized Protein

+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Chicken Breasts
2 | 4



Spicy Mayo
4 tbsp | 8 tbsp



Panko Breadcrumbs
1/2 cup | 3/4 cup



Garlic Salt
1 tsp | 2 tsp



Corn Kernels
113 g | 227 g



Seasoned Rice Vinegar
4 tbsp | 8 tbsp



Radish
3 | 6



Coleslaw Cabbage Mix
170 g | 340 g



Cilantro
7 g | 14 g



Chili-Garlic Sauce
2 tbsp | 4 tbsp



Honey-Garlic Sauce
4 tbsp | 8 tbsp



Flour Tortillas
6 | 12

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ingredient quantities 56 g | 113 g
2 person | 4 person

1



Char corn

- Before starting, wash and dry all produce.

- Heat a large non-stick pan over medium-high.
- While the pan heats, pat **corn** dry with paper towels.
- When hot, add **corn** to the dry pan. Cook for 5-6 min, stirring occasionally, until dark-brown in spots.
- Transfer **corn** to a medium bowl. Add **half the spicy mayo**. Season with **salt** and **pepper**, then stir to combine.
- Carefully wipe the pan clean.

2



Pickle radishes and make slaw

- Meanwhile, thinly slice **radish**.
- Roughly chop **cilantro**.
- To a small pot, add **vinegar**, **1 tsp** (2 tsp) **sugar** and **a pinch of salt**.
- Heat the pot over medium, swirling occasionally, until **sugar** dissolves. Remove the pot from heat.
- Add **radish** to **pickling liquid**. Set aside.
- To a large bowl, add **1 ½ tbsp** (3 tbsp) **pickling liquid** and **1 tbsp** (2 tbsp) **oil**. Season with **pepper**. Whisk to combine.
- Add **coleslaw mix** and **half the cilantro** to **vinaigrette**, then toss to coat. Set aside.

3



Prep chicken

Swap | Organic Chicken Breasts

- Add **panko** to a shallow dish.
- Pat **chicken** dry with paper towels.
- Cover **each chicken breast** with plastic wrap. Using a rolling pin or heavy-bottomed pan, carefully pound **each chicken breast** until ½-inch thick.
- Season with **pepper** and **garlic salt**.
- Coat **chicken** all over with **remaining spicy mayo**.
- Working with one **chicken breast** at a time, press both sides into **panko** to coat completely.
- When **corn** is done, heat the same pan over medium.

4



Shallow fry chicken

- When the pan is hot, add **½ cup oil** or enough to cover the bottom of the pan. Wait 30 sec. for the **oil** to heat, then add **chicken**. (**NOTE:** For 4 servings, cook chicken in 2 batches, removing any bits from the oil with a slotted spoon before adding more oil for the second batch.)
- Shallow fry for 3-4 min per side, until golden and cooked through. **** (NOTE:** Reduce heat to medium-low if chicken starts to brown too fast.)
- Transfer **chicken** to a wire rack, then sprinkle **a pinch of salt** over top. Set aside to rest, 3-5 min.

5



Make sticky chili sauce and warm tortillas

- Meanwhile, combine **honey-garlic sauce**, **1 ½ tbsp** (3 tbsp) **pickling liquid** and **1 tbsp chili-garlic sauce** in a small bowl. (**NOTE:** Like things spicy? Add more chili-garlic sauce!)
- Wrap **tortillas** in paper towels.
- When **chicken** is done, microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas.)

6



Finish and serve

- Thinly slice **chicken**.
- Drain **radishes** and discard pickling liquid.
- Divide **coleslaw** between **tortillas**. Top with **corn**, **chicken** and **pickled radishes**.
- Drizzle **sticky chili sauce** over tacos.
- Sprinkle **remaining cilantro** over top.

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 165°F, as size may vary.