



# Asian-Inspired Fried Chicken Tacos

with Charred Corn and Pickled Cucumbers

Taco Night

Optional Spice

40 Minutes



Chicken Breasts



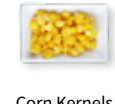
Spicy Mayo



Panko Breadcrumbs



Garlic Salt



Corn Kernels



Rice Vinegar



Mini Cucumber



Coleslaw Cabbage Mix



Cilantro



Chili-Garlic Sauce



Honey-Garlic Sauce



Flour Tortillas

HELLO PANKO

*These flaky, Japanese-style breadcrumbs give chicken an irresistibly light and airy crunch!*

# Start here

Before starting, wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## Heat Guide for Step 5 (dbl for 4 ppl):

- Mild: ½ tbsp
- Medium: 1 tbsp
- Spicy: 1 ½ tbsp
- Extra-spicy: 2 tbsp

## Bust out

Medium bowl, measuring spoons, plastic wrap, rolling pin, shallow dish, large bowl, small pot, small bowl, measuring cups, large non-stick pan, paper towels, whisk, colander

## Ingredients

	2 Person	4 Person
Chicken Breasts*	2	4
Spicy Mayo 🌶️	4 tbsp	8 tbsp
Panko Breadcrumbs	½ cup	1 cup
Garlic Salt	1 tsp	2 tsp
Corn Kernels	113 g	227 g
Rice Vinegar	4 tbsp	8 tbsp
Mini Cucumber	66 g	132 g
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
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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

## 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.*

## Contact

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## 1 Char corn

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



## 4 Shallow fry chicken

- When the pan is hot, add ½ cup oil or enough to completely cover the bottom of the pan. Wait 30 seconds for the **oil** to heat, then add **chicken**. (**NOTE:** For 4 ppl, 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 until golden-brown and cooked through, 3-4 min per side.\*\* (**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.



## 2 Pickle cucumbers, prep and make slaw

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



## 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:** Reference heat guide.)
- 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!)



## 3 Prep chicken

- 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 **remaining 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.



## 6 Finish and serve

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

## Dinner Solved!