



Asian-Inspired Fried Chicken Tacos

with Charred Corn and Pickled Cucumbers

Gourmet Tacos 40 Minutes









You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.



No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Services Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PADerno Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$245.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

-  Chicken Breasts ⁺
2 | 4
-  Spicy Mayo
4 tbsp | 8 tbsp
-  Panko Bread crumbs
½ cup | 1 cup
-  Garlic Salt
1 tsp | 2 tsp
-  Corn Kernels
113 g | 227 g
-  Seasoned Rice Vinegar
4 tbsp | 8 tbsp
-  Mini Cucumber
1 | 2
-  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.

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

Pantry items | Salt, sugar, oil, pepper

Cooking utensils | Colander, large bowl, large non-stick pan, measuring cups, measuring spoons, medium bowl, paper towels, plastic wrap, rolling pin, shallow dish, slotted spoon, small bowl, small pot, whisk

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

1



Char corn

- Before starting, wash and dry all produce.

• Heat Guide for Step 5:

- Mild: ½ tbsp (1 tbsp) • Medium: 1 tbsp (2 tbsp)
- Spicy: 1 ½ tbsp (3 tbsp) • Extra-spicy: 2 tbsp (4 tbsp)

- 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**, then stir to combine.
- Carefully wipe the pan clean.

2



Pickle cucumbers and make slaw

- Meanwhile, thinly slice **cucumber**.
- 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 **half the garlic salt** and **pepper**. Whisk to combine.
- Add **coleslaw mix** and **half the cilantro** to **vinaigrette**, then toss to coat. Set aside.

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.

4



Shallow fry chicken

- When the pan is hot, add ⅓ **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 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.

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.)

6



Finish and serve

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

♦ 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 74°C/165°F, as size may vary.