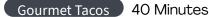


Asian-Inspired Fried Chicken Tacos

with Charred Corn and Pickled Cucumbers









2 4





4 tbsp | 8 tbsp



Breadcrumbs



1 tsp | 2 tsp

1/2 cup | 1 cup



Corn Kernels





113 g | 227 g





Mini Cucumber

Cabbage Mix 170 g | 340 g





Cilantro



7 g | 14 g





Honey-Garlic



4 tbsp | 8 tbsp 6 | 12



Allengens 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. 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

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.



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.)



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.



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.



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 1/2-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.





Shallow fry chicken

- When the pan is hot, add 1/3 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.

- 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.