



Asian-Inspired Fried Chicken Tacos

with Charred Corn and Pickled Cucumbers

Asian-Inspired Fried Chicken Tacos

Spicy

40 Minutes



Chicken Breasts ⁺
2 | 4



Spicy Mayo ^{🌶️}
4 tbsp | 8 tbsp



Panko
Breadcrumbs
½ cup | ¾ 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.

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 **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 **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 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 **tortillas** until 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.