



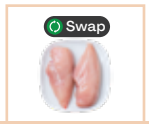
# Asian-Inspired Fried Chicken Tacos

with Charred Corn and Pickled Radishes

Gourmet Tacos

Spicy

40 Minutes



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](http://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.

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, shallow dish, slotted spoon, small bowl, small pot, whisk

1



### Char corn

- Before starting, wash and dry all produce.
- **Heat Guide for chili-garlic sauce Step 5:**
  - Mild: ½ tbsp (1 tbsp)
  - Medium: 1 tbsp (2 tbsp)
  - Spicy: 1 tbsp (2 tbsp)
  - Extra-spicy: 2 tbsp (4 tbsp)

- 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, 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 radishes and make slaw

- Meanwhile, thinly slice **radishes**.
- Roughly chop **cilantro**.
- Add **vinegar**, **1 tsp** (2 tsp) **sugar** and a **pinch of salt** to a small pot.
- Heat the pot over medium, swirling occasionally, until **sugar** dissolves. Remove the pot from heat.
- Add **radishes** 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

🔄 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 ppl, cook chicken in batches)
- Shallow fry until golden-brown and cooked through, 3-4 min per side.\*\* (**NOTE:** Reduce heat to medium-low if chicken browns too fast.)
- Using a slotted spoon, 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 **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.

Measurements within steps

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

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.

### 3 | Prep chicken

🔄 Swap | Organic Chicken Breasts

If you've opted to get **organic chicken**, prep and cook it in the same way the recipe instructs you to prep and cook the **regular chicken breasts**.

\* 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.