

Asian-Inspired Fried Chicken Tacos

with Charred Corn and Pickled Radishes



Spicy

40 Minutes



Organic Chicken Breasts 2 | 4







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 🎥





Chicken Breasts



2 4





Breadcrumbs



⅓ cup | ⅔ cup

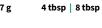




Corn Kernels



113 g | 227 g







Radish 3 | 6

Coleslaw Cabbage Mix 170 g | 340 g





Cilantro





7 g | 14 g



Honey-Garlic



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. 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



Char corn

- Before starting, wash and dry all produce.
- 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 for 5-6 min, stirring occasionally, until dark-brown in spots.
- 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.



Pickle radishes and make slaw

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



Prep chicken

O 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
- 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 servings, 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 for 3-4 min per side, until golden and cooked through.** (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.



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: Like things spicy? Add more chili-garlic sauce!)
- 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.)



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

(2 tbsp) 1 tbsp

oil

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.

- * 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 165°F, as size may vary.