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hello@hellofresh.com.au | (02) 8188 8722

WK09
2016



Family Sizzling Chicken Burritos with Cooling Cucumber

A family film night feast if ever there was one. We recommend getting all of the gang involved to bring this assembly job to life, give everyone in your clan some pre-prep to do - it's so much more fun that way! These tasty packages will satisfy big kids and little kids alike.

 **Prep:** 15 mins
 **Cook:** 20 mins
Total: 35 mins

 level 1

 eat me early

 helping hands

Pantry Items



Olive Oil



Corn



Red Onion



Tomato



Smoked Paprika



Lime



Classic Tortilla Wraps



Chicken Thighs



Light Sour Cream



Cucumber

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QTY	Ingredients	
2 tbs	olive oil *	
2 cobs	corn, shucked & kernels removed	⊕ 🌿
½	red onion, finely chopped	⊕
2	tomatoes, finely diced	
2 tsp	smoked paprika	
1	lime, cut into wedges	⊕
1 packet	classic tortilla wraps	
700 g	chicken thighs, sliced into strips	
1 tub	light sour cream	
1	cucumber, finely diced	

⊕ Ingredients features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	3340	Kj
Protein	45.3	g
Fat, total	38.3	g
-saturated	11.9	g
Carbohydrate	64.1	g
-sugars	7.3	g
Sodium	667	mg



You will need: *chef's knife, chopping board, large frying pan, aluminium foil, medium bowl, and a spoon.*

1 Preheat the oven to **180°C/160°C** fan-forced.

2 Heat half the **olive oil** in a large frying pan over a medium-high heat. Add the **corn kernels, red onion** and **tomato** and cook for **3 minutes** or until soft. Add half of the **smoked paprika** and cook for a further **2 minutes**, or until fragrant. Season with **salt, pepper** and the juice from half the **lime wedges**. Set aside.



3 Wrap the **classic tortilla wraps** loosely in foil and heat in the oven for **5-7 minutes**, or until warm. Alternatively, you can place them uncovered on a plate and heat them in the microwave.

4 In a medium bowl, combine the **chicken thigh strips**, remaining olive oil and the remaining smoked paprika. Toss to coat the chicken well.



5 Heat the same frying pan from step 1 over a medium-high heat. Add the chicken thigh strips in two batches, frying for **3-4 minutes** or until golden and cooked through. Remove from the pan.

6 Serve up the warmed tortillas, paprika spiced chicken, corn salsa, **light sour cream, cucumber** and remaining lime wedges and let everyone create their own sizzling chicken burrito masterpiece!



Did you know? Corn has been completely domesticated, so it would be extremely rare to find any in the wild.