



American-Style Chicken Tacos

with Creamy Charred Corn Slaw & BBQ Mayo

Grab your Meal Kit with this symbol 



Sweetcorn



Lime



Coriander



Long Green Chilli (Optional)



Chicken Thigh



BBQ Sauce



Mayonnaise



Yoghurt



Slaw Mix



All-American Spice Blend



Mini Flour Tortillas



Hands-on: **20-30 mins**
Ready in: **20-30 mins**



Spicy (optional long green chilli)



Eat me early

Few things look as colourful as these tacos – with American-spiced chicken inside no less! The real star of this dish is the BBQ mayo. There’s a smokey hint amidst the expected creaminess of mayonnaise we all know and love, and all of that means you’re in for a burst of flavour.

Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine)

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweetcorn	½ tin	1 tin
lime	½	1
coriander	1 bunch	1 bunch
long green chilli (optional)	½	1
chicken thigh	1 packet	1 packet
BBQ sauce	1 packet (40g)	2 packets (80g)
mayonnaise	1 packet (40g)	1 packet (100g)
vinegar* (white wine or rice wine)	2 tbs	4 tbs
water*	2 tbs	4 tbs
yoghurt	1 small packet	1 large packet
slaw mix	1 bag (150g)	1 bag (300g)
All-American spice blend	1 sachet	1 sachet
mini flour tortillas	6	12

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3340kJ (798Cal)	611kJ (146Cal)
Protein (g)	44.2g	8.1g
Fat, total (g)	32.7g	6.0g
- saturated (g)	5.9g	1.1g
Carbohydrate (g)	74.9g	13.7g
- sugars (g)	22.2g	4.1g
Sodium (mg)	1410mg	259mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Get prepped

Drain the **sweetcorn** (see ingredients list). Slice the **lime** (see ingredients list) into wedges. Roughly chop the **coriander**. Thinly slice the long **green chilli** (see ingredients list), if using. Cut the **chicken thigh** into 2cm chunks. In a small bowl, combine the **BBQ sauce** and **mayonnaise**. Set aside. If you are using the **chilli**, combine the **vinegar**, **water** and a **good pinch of sugar** and **salt** in a second small bowl. Stir to dissolve, then add the **chilli**. Toss to coat, then set aside until serving.

TIP: Stir the chilli occasionally to keep it submerged.



4. Cook the chicken

In a medium bowl, combine the **All-American spice blend** with a **drizzle of olive oil**. Add the **chicken** and toss to coat. Return the frying pan to a medium-high heat with a **small drizzle of olive oil**. When the oil is hot, add the **chicken** and cook, turning, until browned and cooked through, **4-5 minutes**.

TIP: Chicken is cooked through when it's no longer pink inside.



2. Char the corn

Heat a medium frying pan over a high heat. When the pan is hot, add the **sweetcorn** and cook, tossing, until lightly charred, **5 minutes**. Transfer to a medium bowl.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.



5. Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 second bursts**, until warmed through.



3. Make the corn slaw

Add the **yoghurt**, a **generous squeeze of lime juice** and a **generous pinch of salt** and **pepper** to the bowl with the charred **corn**. Add the **slaw mix** and toss to coat. Set aside.



6. Serve up

Drain the pickled chilli. Bring everything to the table to serve. Build your tacos by spreading a thin layer of BBQ mayo over a tortilla, then topping it with a helping of charred corn slaw, American-spiced chicken, coriander and pickled chilli (if using). Serve with any remaining lime wedges.

Enjoy!