



PORTUGUESE CHICKEN TACOS

with Charred Corn Slaw



Use smoked paprika to flavour chicken



Garlic



Sweetcorn



Carrot



Red Capsicum



Chicken Thigh



Smoked Paprika



Chilli Flakes (Optional)



Shredded Cabbage Mix



Garlic Aioli



Mini Flour Tortillas

Hands-on: 20 mins
Ready in: 20 mins

Eat me early

Spicy (optional chilli flakes)

Give classic Portuguese flavours a Mexican wave with these fusion tacos. Look to smoked paprika and chilli flakes for that spicy, smokey flavour on the chicken, add a sweet touch with capsicum and finish things off with a crunchy slaw.

Pantry Staples: Olive Oil, Brown Sugar

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **large frying pan**



1 GET PREPPED

Finely chop the **garlic** (or use a garlic press). Drain the **sweetcorn**. Grate the **carrot** (unpeeled). Cut the **red capsicum** into 2cm chunks. Cut the **chicken thigh** into 2cm pieces.



2 MAKE THE SPICE MIX

In a small bowl, combine the **garlic**, **smoked paprika**, **brown sugar**, a **pinch** of **chilli flakes** (if using) and a **drizzle** of **olive oil**.



3 TOSS THE SLAW

Heat a large frying pan over a high heat. When the pan is hot, add the **corn** kernels and cook until lightly browned, **4-5 minutes**.

TIP: Cover the pan with a lid if the kernels are "popping" out. In a large bowl, combine the charred **corn**, **carrot** and **shredded cabbage mix**. Add **1/2** the **garlic aioli**, season to taste with **salt** and **pepper** and toss to coat.



4 COOK THE CHICKEN

Return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. Add the **chicken** and **capsicum**, sprinkle with the **salt** and cook until the chicken is browned and cooked through, **5-6 minutes**. **TIP:** If the pan is getting a little crowded, cook in batches for best results! Add the **smoked paprika mixture** and cook, tossing, until fragrant and well coated, **1 minute**.



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.



6 SERVE UP

Take everything to the table. Build your tacos by spreading the remaining garlic aioli over the base of the tortillas. Add a helping of rainbow slaw and top with the Portuguese chicken and capsicum.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
sweetcorn	1 tin (125 g)	1 tin (300 g)
carrot	1	2
red capsicum	1	2
chicken thigh	1 packet	1 packet
smoked paprika	1 sachet	2 sachets
brown sugar*	1 tsp	2 tsp
chilli flakes (optional)	pinch	pinch
shredded cabbage mix	1 bag (150 g)	1 bag (300 g)
garlic aioli	1 tub (100 g)	2 tubs (200 g)
salt*	¼ tsp	½ tsp
mini flour tortillas	6	12

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3800kJ (908Cal)	638kJ (152Cal)
Protein (g)	45.4g	7.6g
Fat, total (g)	50.3g	8.4g
- saturated (g)	8.1g	1.4g
Carbohydrate (g)	62.1g	10.4g
- sugars (g)	16.8g	2.8g
Sodium (g)	1220mg	205mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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