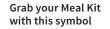


Pop'n Chicken & Bacon Jam Tacos with Avocado, Slaw & Sour Cream

NEXT-LEVEL TACOS







Cucumber





Red Onion









Mexican Fiesta

Spice Blend

Chicken Thigh



Diced Bacon







Mini Flour Tortillas



Cream



Prep in: 30-40 mins Ready in: 35-45 mins



These next-level tacos will truly take dinnertime to new heights. With a homemade bacon jam, these are no ordinary tacos. Just add popcorn chicken, avocado slices, slaw, sour cream and cheese to round the dish out, you'll be humming away with each bite.

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, White Wine Vinegar

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan

Ingredients

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	2 People	4 People
olive oil*	refer to method	refer to method
cucumber	1	2
avocado	1	2
red onion	1	2
smoked Cheddar cheese	1 packet (50g)	2 packets (100g)
chicken thigh	1 small packet	2 small packets OR 1 large packet
Mexican Fiesta spice blend 🥖	1 medium sachet	1 large sachet
diced bacon	1 packet (90g)	1 packet (180g)
water*	2 tbs	⅓ cup
balsamic vinegar*	1 tsp	2 tsp
brown sugar*	1 tsp	2 tsp
cornflour	1 medium sachet	1 large sachet
slaw mix	1 small bag	1 large bag
white wine vinegar*	drizzle	drizzle
mini flour tortillas	6	12
light sour cream	1 medium packet	1 large packet
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^{*}Pantry Items

Nutrition

Per Serving	Per 100g
3852kJ (921Cal)	554kJ (132Cal)
56g	8.1g
47.5g	6.8g
17.7g	2.5g
63.2g	9.1g
17.1g	2.5g
1669mg	240mg
	3852kJ (921Cal) 56g 47.5g 17.7g 63.2g 17.1g

The quantities provided above are averages only.

Allergens

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

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



Get prepped

- Cut cucumber into thin sticks.
- Slice **avocado** in half, scoop out flesh and thinly slice.
- Thinly slice **red onion**.
- · Grate smoked Cheddar cheese.
- · Cut chicken thigh into 2cm chunks.
- In a medium bowl, combine Mexican Fiesta spice blend, a pinch of salt and a drizzle of olive oil. Add chicken and toss to coat.



Make the bacon jam

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook onion and diced bacon, breaking bacon up with a spoon, until starting to brown,
 4-6 minutes.
- Add the water, balsamic vinegar and brown sugar, stirring to combine. Cook until reduced, 1 minute.
- Transfer to a bowl and set aside.



Prep the popcorn chicken

• While bacon jam is cooking, to the bowl with chicken, add **cornflour**, tossing to coat.



Cook the chicken

- Wash out frying pan and return to medium-high heat with enough **olive oil** to coat the base.
- When oil is hot, dust off any excess flour from chicken, then cook, tossing occasionally, until browned and cooked through (when no longer pink inside), 4-5 minutes.
- Transfer to a paper towel-lined plate.



Toss the salad

- Meanwhile, in a second medium bowl, combine slaw mix and a drizzle of white wine vinegar and olive oil. Season generously.
- Microwave mini flour tortillas on a plate in 10 second bursts until warmed through.



Serve up

- Bring everything to the table.
- Build your own tacos by spreading each tortilla with bacon jam.
- Top with slaw, avocado, cucumber, popcorn chicken and smoked cheddar.
- Drizzle over light sour cream to serve. Enjoy!

