

# Popcorn Chicken & Bacon Jam Tacos

with Avocado, Deluxe Salad & Sour Cream

NEXT-LEVEL TACOS

Grab your meal kit with this number

23



Cucumber



Avocado



Red Onion



Chicken Thigh



Mexican Fiesta Spice Blend



Diced Bacon



Cornflour



Deluxe Salad Mix



Mini Flour Tortillas




Cheddar Cheese



Light Sour Cream

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

 Eat Me Early

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 hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**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

|                               | 2 People        | 4 People                              |
|-------------------------------|-----------------|---------------------------------------|
| <b>olive oil*</b>             | refer to method | refer to method                       |
| cucumber                      | 1               | 2                                     |
| avocado                       | 1               | 2                                     |
| red onion                     | 1               | 2                                     |
| chicken thigh                 | 1 medium packet | 2 medium packets<br>OR 1 large packet |
| Mexican Fiesta spice blend 🌶️ | 1 medium sachet | 1 large sachet                        |
| diced bacon                   | 1 medium packet | 1 large packet                        |
| <b>water*</b>                 | 2 tbs           | ¼ cup                                 |
| <b>balsamic vinegar*</b>      | 1 tsp           | 2 tsp                                 |
| <b>brown sugar*</b>           | 1 tsp           | 2 tsp                                 |
| cornflour                     | 1 medium sachet | 1 large sachet                        |
| deluxe salad mix              | 1 medium packet | 1 large packet                        |
| <b>white wine vinegar*</b>    | drizzle         | drizzle                               |
| mini flour tortillas          | 6               | 12                                    |
| Cheddar cheese                | 1 medium packet | 1 large packet                        |
| light sour cream              | 1 medium packet | 1 large packet                        |

\*Pantry Items

## Nutrition

| Avg Qty           | Per Serving     | Per 100g      |
|-------------------|-----------------|---------------|
| Energy (kJ)       | 3987kJ (953cal) | 277kJ (66cal) |
| Protein (g)       | 55.3g           | 3.8g          |
| Fat, total (g)    | 47.3g           | 3.3g          |
| - saturated (g)   | 17.2g           | 1.2g          |
| Carbohydrate (g)  | 71g             | 4.9g          |
| - sugars (g)      | 18.2g           | 1.3g          |
| Sodium (mg)       | 1660mg          | 115.3mg       |
| Dietary Fibre (g) | 15.8g           | 1.1g          |

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](https://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**.
- Cut **chicken thigh** into 2cm chunks.
- **SPICY!** This spice blend is hot! Add less if you're sensitive to heat. 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.



## 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.



## 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**, the **balsamic vinegar** and the **brown sugar**, stirring to combine. Cook until reduced, **1 minute**.
- Transfer to a bowl and set aside.



## Toss the salad & warm tortillas

- Meanwhile, in a second medium bowl, combine **deluxe salad 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.



## Prep the popcorn chicken

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



## Serve up

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

## We're here to help!

Scan here if you have any questions or concerns



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