

Grilled Chicken & Capsicum Fajita Tacos

with Charred Corn Cob, Salsa & Smokey Aioli

GOOD TO BBQ

NEW

Grab your meal kit with this number

14



Cucumber



Tomato



Corn



Capsicum



Brown Onion



Spring Onion



Mexican Fiesta Spice Blend



Chicken Thigh



Mini Flour Tortillas



Smokey Aioli



Chicken Thigh



Haloumi

Prep in: 20-30 mins
Ready in: 35-45 mins

 Eat Me Early

These handheld chargrilled chicken fajitas come loaded with all of the bells and whistles. With charred capsicum, onion, spring onion salsa and some smokey aioli, you'll be singing along to the sweet tune of this dish in no time! If you don't have a BBQ, follow along with our stovetop method to enjoy this dinner delight.

Pantry items

Olive Oil, White Wine Vinegar, Butter

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

BBQ or large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cucumber	1	2
tomato	1	2
corn	1 cob	2 cobs
capsicum	1	2
brown onion	1	2
spring onion	1 stem	2 stems
Mexican Fiesta spice blend	1 medium sachet	1 large sachet
chicken thigh	1 medium packet	2 medium packets OR 1 large packet
white wine vinegar*	drizzle	drizzle
butter*	20g	40g
mini flour tortillas	6	12
smokey aioli	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3620kJ (865cal)	542kJ (81cal)
Protein (g)	44.9g	6.7g
Fat, total (g)	42.9g	6.4g
- saturated (g)	12.5g	1.9g
Carbohydrate (g)	71.8g	10.7g
- sugars (g)	22.3g	3.3g
Sodium (mg)	1067mg	159.7mg
Dietary Fibre (g)	16.9g	2.5g

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

- Preheat BBQ to high heat.
- Finely chop **cucumber** and **tomato**.
- Thinly slice **capsicum**, **brown onion** and **spring onion**.
- In a medium bowl, combine **capsicum**, **brown onion**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**.
- **SPICY!** This spice blend is hot! Add less if you're sensitive to heat. In a second medium bowl, combine **Mexican Fiesta spice blend**, a drizzle of **olive oil** and a pinch of **salt**. Add **chicken thigh**, turning to coat.



Grill the capsicum & onion

- While chicken is cooking, grill **capsicum** and **onion** on a second BBQ grill plate, tossing occasionally, until tender and slightly charred, **6-8 minutes**. Transfer to a bowl and cover to keep warm.

No BBQ? In a large frying pan, cook capsicum and onion over high heat, tossing occasionally, until tender and lightly charred, 4-5 minutes.



Make the salsa

- In a third medium bowl, combine **cucumber**, **tomato**, **spring onion** and a drizzle of **white wine vinegar** and **olive oil**.
- Season to taste with **salt** and **pepper** and set aside.



Grill the tortillas

- Brush each **mini flour tortilla** with a drizzle of **olive oil**.
- Grill **tortillas** on the first BBQ grill plate, until golden and warmed through, **1-2 minutes** each side. Transfer to a plate.

No BBQ? Heat a large frying pan over high heat. Cook tortillas, until golden and warmed through, 1 minute each side.



Grill the chicken & corn

- When BBQ is hot, add **corn** to BBQ grill plate and cook, turning, until charred and cooked through, **10-15 minutes**. Transfer to a plate and top with the **butter**.
- Meanwhile, add **chicken** to BBQ grill plate and cook, turning occasionally, until charred and cooked through, **8-12 minutes**.

NO BBQ? In a large frying pan, cook chicken thigh over medium-high heat, turning occasionally, until browned and cooked through, 10-14 minutes. In a medium saucepan, bring water to boil. Cook corn in boiling water until tender and bright yellow, 5 minutes. Drain. Cover to keep warm.



Serve up

- Slice chicken.
- Build tacos by spreading tortillas with **smokey aioli**.
- Fill with grilled capsicum, chicken and salsa.
- Serve with charred corn cobs. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW50



CUSTOM OPTIONS



DOUBLE CHICKEN THIGH

Follow method above, cooking in batches if necessary.



ADD HALOUMI

Cut into 1cm-thick slices. Cook with a drizzle of olive oil until golden brown, 1-2 minutes each side.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

