

# Chicken and Chorizo Fajitas

with chipotle and sweet chilli dip

Street Food 30-35 mins • Spicy

17



Chicken Breast



Chorizo



Creme Fraiche



Chipotle Paste



Potatoes



Apple Cider Vinegar



Sweet Chilli Sauce



Breadcrumbs



Tomato



Tortilla



Mexican Style Spice Mix



Rocket



## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Baking sheet with baking paper

## Ingredients

	2P	4P
Chicken Breast	320 g	640 g
Chorizo	100 g	200 g
Crema Fraiche	65 g	125 g
Chipotle Paste	1 sachet	2 sachets
Potatoes	3 units	6 units
Apple Cider Vinegar	1 sachet	2 sachets
Sweet Chilli Sauce	1 sachet	2 sachets
Breadcrumbs	1 pack	2 packs
Tomato	2 units	4 units
Tortilla	8 units	16 units
Mexican Style Spice Mix	1 sachet	2 sachets
Rocket	40 g	80 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	784 g	100 g
Energy (kJ/kcal)	5029.2 kJ/ 1202 kcal	641.5 kJ/ 153.3 kcal
Fat (g)	42.7 g	5.4 g
Sat. Fat (g)	17.7 g	2.3 g
Carbohydrate (g)	139.3 g	17.8 g
Sugars (g)	15.4 g	2 g
Protein (g)	65.7 g	8.4 g
Salt (g)	7.1 g	0.9 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Contact

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### Roast the Potatoes

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks (no need to peel).
- Pop onto a large (lined) baking tray.
- Drizzle with **oil**, season with **Mexican style spice, salt and pepper**, then toss to coat. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.

**TIP:** Use two baking trays if necessary.



### Crumb the Chicken

- Slice each **chicken breast** lengthways into 4 strips.
- Beat 1 **egg** (double for 4p) in a deep plate.
- Add the **breadcrumbs** to another plate and season with **salt and pepper**.
- Dip the **chicken** in the **egg**, then the **breadcrumbs**, ensuring it's well coated. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging.

**TIP:** Notice a stronger smell from your chicken? Don't worry, this is normal due to vacuum packing used to keep it fresh.



### Make the Fillings

- Cut the **tomato** into 1cm chunks.
- In a medium bowl, combine 1 tbsp **oil** (double for 4p) and **apple cider vinegar**. Season with **salt and pepper**.
- Add the **tomatoes** to the dressing, stir to coat, then set aside.
- Just before serving, toss the **rocket** with the **tomatoes**.
- In a separate bowl, mix together the **crema fraiche** and **chipotle paste** (use less if you'd prefer things more mild), then set aside.



### Fry the Chicken

- Place a large pan over high heat with just enough **oil** to coat the bottom.
- Once hot, lay the **chicken** strips into the pan, lower the heat to medium-high and fry until cooked through, 8-10 mins.
- Turn every 2-3 mins, adjusting the heat if necessary.
- Once cooked, transfer to a clean plate lined with kitchen paper. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.

**TIP:** You want the oil to be hot so the chicken fries properly.



### Fry the Chorizo

- Meanwhile, place a pot over medium-high heat (no oil).
- Once hot, fry the **chorizo** until starting to brown, 3-4 mins.
- Once browned, stir in the **sweet chilli sauce** and 100ml **water** (double for 4p).
- Bubble until thickened, 3-4 mins, then remove from the heat and set aside.



### Finish and Serve

- Just before serving, pop the **tortillas** into the oven to warm through, 1-2 mins.
- Divide the warmed **tortillas** between plates, then spread over a spoonful of chipotle **crema fraiche**.
- Top each with **chicken** strips, salad and a spoonful of sweet chilli **chorizo**.
- Serve your fajitas with **potatoes** and any remaining salad alongside.

## Enjoy!