

# Chicken and Chorizo Fajitas

with chipotle aioli and sweet chilli sauce

Street Food 30–35 mins • Egg(s) not included • Spicy

17



Chicken Breast



Chorizo



Tomato



Apple Cider Vinegar



Chipotle Paste



Potatoes



Sweet Chilli Sauce



Breadcrumbs



Tortilla



Mexican Style Spice Mix



Aioli



Grated Cheese

Pantry Items: Salt, Pepper, Water, Oil, Egg



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## 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
Tomato	2 units	4 units
Apple Cider Vinegar	1 sachet	2 sachets
Chipotle Paste	1 sachet	2 sachets
Potatoes	3 units	6 units
Sweet Chilli Sauce	1 sachet	2 sachets
Breadcrumbs	1 pack	2 packs
Tortilla	8 units	16 units
Mexican Style Spice Mix	1 sachet	2 sachets
Aioli	1 sachet	2 sachets
Grated Cheese	50 g	100 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	792 g	100 g
Energy (kJ/kcal)	5771 kJ/ 1379 kcal	729 kJ/ 174 kcal
Fat (g)	59.4 g	7.6 g
Sat. Fat (g)	19.7 g	2.5 g
Carbohydrate (g)	139.8 g	17.8 g
Sugars (g)	15.3 g	1.9 g
Protein (g)	72 g	9.1 g
Salt (g)	7 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.

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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.
- Toss with **Mexican spice mix, salt, pepper** and a drizzle of **oil**. 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 four 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** first in the **egg**, then the **breadcrumbs**. Ensure 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 packaging used to keep it fresh.



### Make the Fillings

- Chop the **tomato** into 1cm chunks.
- In a medium bowl, combine 1 tbsp **oil** (double for 4p) and the **apple cider vinegar**. Season with **salt** and **pepper**.
- Add the **tomatoes** to the dressing, stir to coat, then set aside.
- In a separate bowl, mix together the **aioli** and **chipotle paste**.



### 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:** Allow the oil to get hot so the chicken can fry properly.



### Fry the Chorizo

- Meanwhile, place a pot over medium-high heat (without 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 top each with **chicken** strips, **tomatoes, cheese** and a spoonful of **sweet chilli chorizo**.
- Finish with a drizzle of chipotle **aioli**.
- Serve your fajitas with **potatoes** alongside.

Enjoy!