



Fried Chicken Tacos

with Charred Corn Salsa & Chipotle Mayo

 30-40min  2 Servings

We're taking tacos to the next level, filling toasted flour tortillas with crispy fried chicken strips. And what's taco night without the toppings! We have homemade tomato and charred corn salsa, creamy guacamole, spicy chipotle mayo, and a squeeze of lime. Add them all or mix-and-match, the choice is yours.

What we send

- 1 bell pepper
- 1 oz scallions
- ½ oz fresh cilantro
- 1 lime
- 1 oz mayonnaise 3,6
- chipotle chili powder (use $\frac{1}{4}$ - $\frac{1}{2}$ tsp)
- 5 oz corn
- 12 oz pkg boneless, skinless chicken breasts
- 6 (6-inch) corn tortillas
- 4 oz guacamole

What you need

- olive oil
- kosher salt & ground pepper
- $\frac{1}{2}$ c all-purpose flour ¹

Tools

- large heavy skillet (preferably cast-iron)

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1090kcal, Fat 65g, Carbs 81g, Proteins 48g



1. Prep ingredients

Halve **pepper**, remove stem and seeds, then cut into $\frac{1}{4}$ -inch pieces. Trim **scallions**, then thinly slice. Coarsely chop **cilantro leaves and stems**. Squeeze **1 tablespoon lime juice** into a medium bowl; whisk in **1 tablespoon oil**. Cut any remaining lime into wedges. In a small bowl, whisk to combine **mayo** with **$\frac{1}{4}$ - $\frac{1}{2}$ teaspoon chipotle chili powder** (depending on heat preference).



4. Toast tortillas

Carefully toast **tortillas** over an open gas flame until lightly charred in spots, 5-10 seconds per side. (Alternatively, preheat broiler once chicken is cooked and broil in batches until lightly charred, watching closely.) Wrap in foil to keep warm.



2. Cook corn

Heat **1 tablespoon oil** in a large heavy skillet (preferably cast-iron) over high. Add **corn** and **a pinch each of salt and pepper**; cook, stirring occasionally, until tender and lightly charred, about 5 minutes. Transfer to bowl with **lime juice** and set aside to cool. Wipe out skillet and reserve for step 5.



5. Cook chicken

Heat **$\frac{1}{4}$ inch oil** in reserved skillet over medium-high until shimmering (oil should sizzle vigorously when a pinch of flour is added). Add **chicken** and cook, turning once, until golden, crisp, and cooked through, 6-9 minutes total. Use a slotted spoon to transfer chicken to a paper towel-lined plate to drain.



3. Prep chicken

Pat **chicken** dry and cut crosswise into 1-inch wide strips. Lightly dust chicken with **flour**. In a medium bowl, stir to combine **$\frac{1}{2}$ cup each of flour and water**; season with **salt** and **pepper** (should be the consistency of thick pancake batter). Add chicken to batter, and toss to coat.



6. Finish & serve

To the bowl with **corn**, add **scallions**, **peppers**, and **half of the cilantro**. Season to taste with **salt** and **pepper**. Spread **some of the chipotle mayo** onto each **tortilla**; top with **chicken, some of the corn salsa, a dollop of the guacamole, and a sprinkle of the remaining cilantro**. Serve **remaining salsa** on the side, and **any lime wedges** for squeezing over. Enjoy!