

DINNERLY



Honey-Chipotle Fried Chicken Tacos with Slaw:

No chopping. No slicing. No knife required!



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these fried chicken tacos? Personally, we'd choose B. This dish requires absolutely no prepwork—just bread and fry the chicken, make the slaw, and warm the tortillas. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 14 oz cabbage blend
- ½ lb pkg chicken breast strips
- ¼ oz chipotle chili powder
- 2 (½ oz) honey
- 6 (6-inch) flour tortillas ^{3,2}
- 2 (1 oz) sour cream ⁴

WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper
- 1 large egg ¹
- ½ cup + 1 Tbsp all-purpose flour ²
- neutral oil

TOOLS

- medium skillet
- microwave

COOKING TIP

When frying, make sure your oil is hot: it should reach 350°F with an oil thermometer. Or drop a pinch of flour into the oil—it should sizzle vigorously.

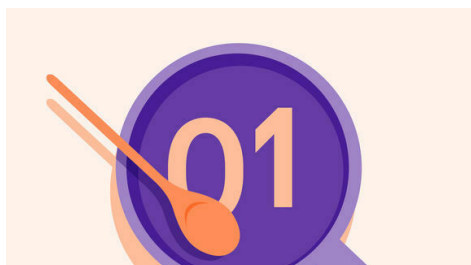
ALLERGENS

Egg (1), Wheat (2), Soy (3), Milk (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 760kcal, Fat 32g, Carbs 84g, Protein 43g

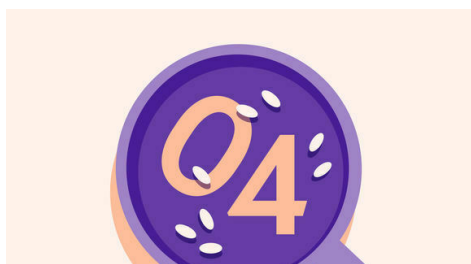


1. Prep slaw, egg, & crema

In a medium bowl, toss **half of the cabbage blend** (save rest for own use) with **2 teaspoons vinegar**. Season with **salt** and **pepper**.

In a shallow bowl, beat **1 large egg** and **1 tablespoon water**.

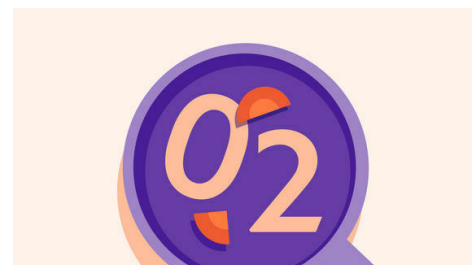
In a small bowl, thin **sour cream** by stirring in **1 teaspoon water** at a time until it drizzles from a spoon; season to taste with **salt** and **pepper**.



4. Warm tortillas & serve

Wrap **tortillas** in a damp paper towel; microwave until heated through, 30–60 seconds (Or cook in a skillet over medium-high heat until warmed through, about 30 seconds per side). Place **chicken** in tortillas and top with **seasoned slaw**.

Serve **honey-chipotle fried chicken tacos** with a **drizzle of crema**. Enjoy!



2. Bread chicken

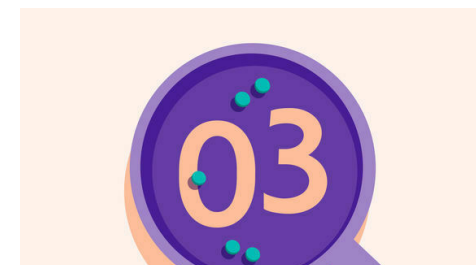
Pat **chicken** very dry. Season all over with **salt** and **pepper**. Toss with **1 tablespoon flour** until evenly coated.

In a large resealable plastic bag, mix together **½ cup flour** and **1 teaspoon chipotle chili powder**. Dip chicken in **egg**, letting excess drip back into bowl. Add to bag with flour and shake to coat; transfer to a plate.



5. ...

What were you expecting, more steps?



3. Fry chicken

Heat **¼-inch oil** in a medium skillet over medium-high (see cook tip!). When **oil** is shimmering, add **chicken** in an even layer, working in batches if necessary (oil may splatter). Cook until golden-brown, about 2 minutes per side (watch closely). Transfer to a medium bowl; toss with **honey**, a **pinch of salt**, and **½ teaspoon chipotle chili powder** (or more depending on heat preference).



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!