

MARLEY SPOON



Fried Chicken Tacos

with Charred Corn Salsa & Chipotle Mayo



30-40min



2 Servings

We're taking tacos to the next level, filling toasted corn tortillas with crispy fried chicken thighs. A bright fresh tomato and charred corn salsa, creamy guacamole, and a squeeze of lime ties it all together.

What we send

- 1 bell pepper
- 2 scallions
- ¼ oz fresh cilantro
- 1 lime
- 1 oz mayonnaise ^{2,3}
- ¼ oz chipotle chili powder
- 5 oz corn
- 10 oz pkg cubed chicken thighs
- 6 (6-inch) corn tortillas
- 2 (2 oz) guacamole

What you need

- olive oil
- kosher salt & ground pepper
- ½ c all-purpose flour ¹

Tools

- large heavy skillet (preferably cast-iron)

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. Careful, oil may splatter while frying!

Allergens

Wheat (1), Egg (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1020kcal, Fat 56g, Carbs 91g, Protein 40g



1. Prep ingredients

Halve **pepper**, remove stem and seeds, then cut into ¼-inch pieces. Trim **scallions**, then thinly slice. Coarsely chop **cilantro leaves and stems** together. Squeeze **1 tablespoon lime juice** into a medium bowl, and whisk in **1 tablespoon oil**. Cut any remaining lime into wedges. In a small bowl, mix together **mayonnaise** and **¼ teaspoon chipotle chili powder**.



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. Fry chicken

Heat **¼ inch oil** in reserved skillet over medium-high until shimmering. Add **chicken** and cook, turning once, until golden and crisp, 6-9 minutes total. Use a slotted spoon to transfer chicken to a paper towel-lined plate to drain.



3. Batter chicken

Pat **chicken** dry. In a medium bowl, stir to combine **½ cup each flour and water**; season with **salt** and **pepper**. 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 chipotle mayo** onto each **tortilla**; top with **chicken, some corn salsa, a dollop of guacamole**, and **a touch of the remaining cilantro**. Serve **remaining salsa** on the side with **any lime wedges** for squeezing over. Enjoy!