



Fried Chicken Tacos

WITH AVOCADO CORN SLAW

Classic



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

You Will Need

Olive Oil, Salt, Pepper
Microwave-Safe Bowl,
Medium Non-Stick Pan

Ingredients

- 4 oz. Slaw Mix
 - 1 Avocado
 - 1/2 fl. oz. Chipotle Ranch Dressing
 - 1 tsp. Cajun Seasoning
 - 1 Lime
 - 1 Shallot
 - 1/2 cup Panko Breadcrumbs
 - 3 oz. Corn Kernels
 - 6 Small Flour Tortillas
- ### Customize It Options
- 12 oz. Boneless Skinless Chicken Breasts
 - 8 oz. Shrimp

Minimum Internal Protein Temperature

| | | | | |
|------|-------------|------|---------------|---------|
| 145° | Steak | Pork | Lamb | Seafood |
| 160° | Ground Beef | | Ground Pork | |
| 165° | Chicken | | Ground Turkey | |

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/15705

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **Cajun seasoning**



1. Prepare the Ingredients

- Halve **lime** and juice.
- Halve **avocado** and remove pit by carefully tapping pit with the blade of your knife so it sticks. Gently twist knife to release pit. Scoop out the flesh with a spoon. Cut into 1/4" dice.
- Peel and mince **shallot**.
- Pat **chicken** dry and season both sides with half the **Cajun seasoning** (reserve remaining for after frying).

Customize It Instructions

- If using **shrimp**, follow same instructions as **chicken** in Steps 1, 2, and 4, cooking undisturbed until shrimp reach minimum internal temperature, 2-3 minutes per side (no need to slice).



2. Prepare the Chicken

- Place **panko** on a plate.
- Transfer **chicken breasts** to plate with panko, coating one side evenly and completely. Gently press to adhere. Rest, 5 minutes.
- While chicken rests, continue recipe.



3. Make the Slaw

- Combine **corn** and pinch of **salt** and **pepper** in a microwave-safe bowl. Cover with a damp paper towel. Microwave until heated through, 2-3 minutes.
- Carefully remove from microwave. Add **slaw mix**, **shallot**, 1 Tbsp. **lime juice**, **avocado**, a pinch of salt, and 1 tsp. **olive oil**. Stir to combine.



4. Fry the Chicken

- Place a medium non-stick pan over medium heat and add 2 Tbsp. **olive oil**.
- Add **chicken breasts** to hot pan, panko-side down, and cook until panko is browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner. Remove chicken to a clean cutting board, panko side up. Season with remaining **Cajun seasoning**. Let cool, 5 minutes.
- Once cool enough to handle, slice each chicken breast into six evenly-sized pieces.



5. Heat Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- If tortillas come folded, keep folded. Alternatively, place a medium non-stick pan over medium-high heat. Add tortillas, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.
- Plate dish as pictured on front of card, placing **chicken** in tortillas and garnishing with **dressing** (to taste) and **slaw**. Bon appétit!