

Chicken Satay Tortillas

with Asian slaw, salsa and potato wedges

Street Food 35 – 40 mins • Spicy

17



Chicken Breast



Potatoes



Coconut Milk



Peanut Butter



Rogan Josh Curry Paste



Ketjap Manis



Tomato



Apple Cider Vinegar



Shallot



Tortilla



Sweet Asian Sauce



Cabbage

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



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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
Potatoes	3 units	6 units
Coconut Milk	1 pack	2 packs
Peanut Butter	1 sachet	2 sachets
Rogan Josh Curry Paste	1 sachet	2 sachets
Ketjap Manis	1 sachet	2 sachets
Tomato	2 units	4 units
Apple Cider Vinegar	1 sachet	2 sachets
Shallot	1 unit	2 units
Tortilla	8 units	16 units
Sweet Asian Sauce	2 sachets	4 sachets
Cabbage	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	1057 g	100 g
Energy (kJ/kcal)	5514.5 kJ/ 1318 kcal	521.7 kJ/ 124.7 kcal
Fat (g)	46.5 g	4.4 g
Sat. Fat (g)	23 g	2.2 g
Carbohydrate (g)	166.5 g	15.8 g
Sugars (g)	51.2 g	4.8 g
Protein (g)	60.9 g	5.8 g
Salt (g)	8.9 g	0.8 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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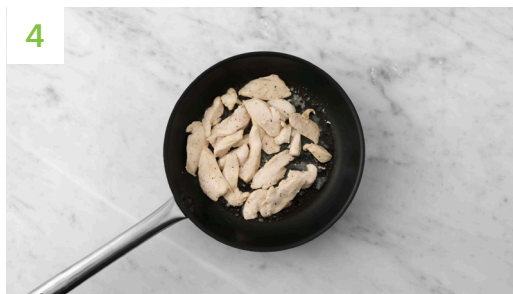
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Roast the Wedges

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm thick wedges (peeling optional).
- Pop onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. 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.



Fry the Chicken

- Cut **chicken** into 1cm slices. **IMPORTANT:** Wash hands and equipment after handling raw chicken.
- Place a pan over medium heat with a drizzle of **oil**.
- Add the **chicken**. Season with **salt** and **pepper**.
- Fry until cooked through, 3-6 mins each side. **Chicken** is cooked when no longer pink in the middle.
- Remove from the pan. Cover to keep warm.

TIP: Notice a stronger smell from your chicken? Don't worry, this is normal due to packaging used to keep it fresh.



Make the Salsa

- Meanwhile, halve, peel and chop the **shallot** into small pieces.
- Cut the **tomato** into 2cm chunks.
- In a bowl, mix the **shallot** and **tomato** with the **apple cider vinegar** and 1 tsp **sugar** (double for 4p).
- Season to taste with **salt** and **pepper**.
- Set aside, continuing to stir every so often.



Simmer the Sauce

- Stir the **coconut milk** (or shake the packet) to dissolve any lumps.
- Return the pan to medium-high heat with **coconut milk**, **peanut butter**, **rogan josh paste**, **ketjap manis** and 1 tsp **sugar** (double for 4p).
- Mix to combine and bring to the boil. Lower the heat and cook until thickened and creamy, stirring continuously, 2-4 mins.
- Remove from the heat and season to taste with **salt** and **pepper**.
- Pop the **tortillas** into the oven to warm, 1-2 mins.



Assemble the Slaw

- Halve the **cabbage**, cut out and discard the tough core, then thinly slice.
- In a separate bowl, mix the **cabbage** with the **sweet Asian sauce**.
- Season to taste with **salt** and **pepper** and set aside.



Top the Tortillas

- Top your **tortillas** with Asian slaw and fried **chicken**.
- Drizzle over the sauce from the pan and spoon over the **tomato** salsa.
- Serve any remaining sauce on the side for dipping.
- Plate the **potato** wedges alongside.

Enjoy!