FOODIE CITY WARSAW

Tacos de pollo

4 servings · take-home recipe

INGREDIENTS:

CHICKEN, TORTILLAS AND CORN:

- Chicken adobo: 480 g boneless skinless chicken thigh; 20 g olive oil; 4 g smoked paprika; 2 g cumin; 2 g oregano; 8 g garlic; juice of 0.4 lime; 4 g salt.
- Tortillas: 200 g 15 cm corn tortillas (about 9).
- Corn: 120 g canned or cooked corn; 16 g oil; 1.2 g smoked paprika; 0.8 g chili or cayenne; 1.2 g salt; zest from the serving lime.

COLD COMPONENTS AND GARNISHES:

- Pico de gallo: 160 g tomato; 40 g red onion; 8 g coriander; juice of 0.4 lime; 2 g salt.
- Crema: 80 g 18% sour cream; 60 g Greek yogurt; juice of 0.2 lime; 1.2 g salt.
- Pickled onion: 60 g red onion; 40 g rice vinegar; 8 g sugar; 0.8 g salt.
- Garnishes: 4 g coriander; 12 g jalapeño; 20 g pomegranate seeds; 4 g microgreens; 0.4 lime.

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METHOD:

- Cold components: thinly slice pickling onion, mix with vinegar, sugar and salt, and leave to soften. For pico, finely dice tomato and onion; drain tomato and add chopped coriander, lime juice and salt. For crema, mix sour cream, yogurt, lime juice and salt; refrigerate.
- Chicken: mix with oil, grated garlic, lime juice and spices. Marinate briefly in the fridge. Fry in batches in a hot pan until browned and fully cooked inside. Check 75°C in the thickest part with a food thermometer. Rest briefly, then cut into strips with a clean knife.
- Corn: drain and dry thoroughly. Fry in oil until lightly charred and crisp. Add paprika, chili and salt; finish with zest from the serving lime. Wrap small stacks of tortillas in foil and warm in an 80°C oven until flexible.
- Assemble: top warm tortillas with chicken, pico, pickled onion, crema and corn. Add coriander, jalapeño, pomegranate and microgreens. Serve immediately with lime; do not overfill.

NOTES:

- Lime fractions show how to divide juice among components. Keep raw poultry separate from ready-to-eat food. Allergen: milk; check tortilla labels.

ENJOY!