



## RECIPE: SOFT FLOUR TACOS WITH CHICKEN FILLING

**Makes: 20 Small Tacos**

**Note:** These flatbreads are cooked in a pan, so you'll need a flat griddle or heavy-based frying pan.

### Ingredients

For the Dough:

350g Strong White Bread Flour or Plain Flour, plus extra for dusting

5g Salt

5g Baking Powder

35g Olive Oil or Butter

190g Water (warm)

### Method

Making the Dough

1. In a large mixing bowl weigh in the flour, salt and baking powder and whisk together. If using oil, stir this in or rub in the butter with fingertips until the fat is evenly distributed in the flour.
2. Pour the water into the bowl and mix everything together with your dough scraper.
3. Tip the dough out onto a clean surface and knead for just 1-2 minutes to create a dough.

Dividing

1. Use the flat side of your dough scraper to cut the dough 20 equal pieces (about 29g each).
2. Roll each piece into a small ball (these are tiny!) and line up on a tray. Cover loosely with clingfilm and leave to rest for 30 minutes so that the dough can relax a little, ready for rolling.

Shaping

1. Roll each ball out with a rolling pin, dusting with a little extra flour if needed, to thin 15cm disks.

Frying

1. When ready to cook, get a flat griddle or heavy-based frying pan on a high heat.
2. Fry in batches (start with just 1-2 in the pan at a time to get confident with the timings) for just 30 seconds each side. Be careful not to let them scorch too much or get too crispy - they should stay soft and supple,
3. When nicely puffed and light golden, cool on a wire rack and continue with all 20 pieces of dough. Overlap them as they cool so they steam a little and keep their softness. They're now ready to top or fill as you like, or freeze between layers of baking paper for another time (just refresh in a warm oven briefly to serve).

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### **Serving Suggestion - Crispy Chicken, Pickled Veg and Chipotle Mayo:**

For the Crispy Marinated Chicken:

1 tbsp Plain Yoghurt  
1 Garlic Clove (peeled and finely grated)  
1 tbsp Thyme Leaves (chopped)  
4 Skin-On, Boneless Chicken Legs  
Olive Oil  
Salt

For the Pickled Veg:

1 Carrot  
White Cabbage (1 small wedge)  
15g Sugar  
40g Red Wine Vinegar  
Pinch of Salt

For the Chipotle Mayo:

100g Mayonnaise  
10g Chipotle Paste

To Assemble:

Iceberg Lettuce (finely shredded)  
Mint and Parsley leaves (chopped)  
Lime

### **Method**

Prepare the Chicken

1. Combine the yoghurt, garlic and thyme in a large bowl. Add the chicken legs and toss to coat in the marinade. Cover and leave to marinate in the fridge for at least 1 hour, or ideally overnight.
2. When ready to cook, heat a large frying pan (medium heat) and add a good drizzle of oil.
3. Place the chicken in the pan skin-side down and cook for 10-12 minutes to get the skin really golden and crispy. Turn over and cook for 4-5 minutes on the other side or until the chicken is fully cooked through.
4. Set aside to rest for 20-30 minutes before slicing.

Pickle the Veg:

1. Peel and slice the carrot into thin (as thin as you can!) matchsticks. Finely slice the white cabbage so you have about an equal amount as the carrot.

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2. Place in a ziploc/sealable bag with the sugar, vinegar and salt - mixing together well in the bag. Squeeze out as much air as possible, seal and leave to pickle in the fridge for at least 30 minutes or overnight.
3. Drain off the liquid in the bag before serving.

Mix the Mayo:

1. Mix the mayonnaise and chipotle paste together - adding a little more paste if you like a kick!

To Assemble:

1. Pile up these dinky tacos with shredded lettuce, the pickled veg and slices of chicken, then drizzle over some spicy mayo, top with some fresh herbs and squeeze over a little lime juice.

### **Tips from me...**

These tiny tacos are such a FUN dinner or lunch, you can get really creative with the toppings and fillings, letting everyone build their own tacos at the table. I've included recipes for some simple crispy chicken and pickled veg but use your imagination and mix it up. Try to include a mix of flavours and textures to complement the soft tacos - crunchy pickles and salads, creamy avocado, zingy salsas, rich spicy beans or shredded meats... the possibilities are endless!

There's no yeast in these flatbreads, just a little baking powder which gives them a little puff when they cook, making them an easy and fun bake to do with the whole family.

I find weighing out liquids in grams WAY more accurate than measuring in volume. To do it, just place an empty jug onto your scales, make sure it is set to zero, and pour in the amount you need.

Dough scrapers are my go-to most useful piece of bread making kit. I use them for mixing the dough, cutting it, scraping out bowls, cleaning the table, LITERALLY everything. If you don't have one yet you can get yours at [bakewithjack.co.uk/shop](http://bakewithjack.co.uk/shop)