

California Chicken Tacos with Corn and Red Cabbage Slaw



Ingredients

- 1 whole roasting chicken
- 3 limes
- 1 pinch salt, pepper, and garlic powder to taste
- *Other Fillings:*
- 150g sweetcorn, frozen or from a tin
- 1/2 medium-sized red cabbage, finely sliced
- 1 bunch spring onions, finely sliced
- 175g feta cheese, crumbled
- 12 flour tortillas, warmed
- 1 dollop sour cream (optional)
- 1 handful coriander (optional)

Method

1. Place chicken in roasting pan or prepare for grilling as you normally would. Generously salt the cavity. Zest the limes, then cut them in half. Gently loosen the skin of the chicken: Start at the neck, work back towards the breast, and then finish at the legs. Push the lime zest under the skin, spreading evenly. Squeeze the lime juice over the chicken and place the squeezed limes in its cavity. Dust chicken with salt, pepper, and garlic powder to taste. Place it in a 165° C oven for 1 hour 45 minutes, or grill as you normally would a whole chicken.
2. Place cabbage in a bowl with the sweetcorn, sliced spring onions, and crumbled feta cheese. Squeeze the juice of the three limes over the mixture. Set aside.
3. When chicken is finished cooking, let it cool and then remove meat, discarding the skin and bones. Serve the chicken pieces on a platter next to the corn, cabbage slaw, and warm tortillas.
4. To assemble: Place the chicken on a tortilla, add slaw, sour cream, and coriander (if desired), and roll into a taco or burrito.

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