

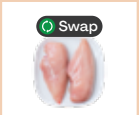


Grilled Chicken and Elotes-Inspired Salad

with Grilled Sweet Potatoes

Grill

35 Minutes



Chicken Breasts*
2 | 4

Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit [hellofresh.ca](https://www.hellofresh.ca)



Chicken Thighs*

280 g | 560 g



Mexican Seasoning

1 tbsp | 2 tbsp



Corn on the Cob

1 | 2



Feta Cheese, crumbled

1/4 cup | 1/2 cup



Mayonnaise

4 tbsp | 8 tbsp



Sweet Potato

2 | 4



Lime

1 | 1



Green Onion

1 | 2



Garlic, cloves

1 | 2



Tomato

1 | 2

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, salt, sugar, pepper

Cooking utensils | 2 Baking sheets, colander, measuring spoons, medium bowl, medium pot, small bowl, zester, parchment paper

1



Parboil sweet potatoes

- Before starting, wash and dry all produce.
- Lightly oil the grill. While you prep, preheat the grill over medium-high heat (approx. 450°F).

- Quarter **sweet potatoes** lengthwise.
- Add **sweet potatoes**, **1 tsp salt** and **enough water** to cover (by approx. 1-2 inches) to a medium pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- When boiling, reduce heat to medium-high. Simmer uncovered until almost tender, 6-7 min.
- Drain and set aside.

2



Prep and make lime aioli

- Meanwhile, husk **corn**.
- Peel, then mince or grate **garlic**.
- Thinly slice **green onion**.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **remaining lime** into wedges.
- Cut **tomato** into 1-inch pieces.
- Pat **chicken** dry with paper towels.
- Add **mayo**, **lime zest**, **garlic**, **½ tsp** (1 tsp) **lime juice** and **a pinch** (2 pinches) of **sugar** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.

3



Prep chicken and grill ingredients

Swap | Chicken Breasts

- Add **chicken**, **2 ½ tsp** (5 tsp) **Mexican Seasoning** and **1 tbsp** (2 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**, then toss to coat.
- Add **corn** to one side of the grill. Add **chicken** to the other side of the grill.
- Close lid and grill, turning **corn** occasionally, until tender and grill marks form, 12-14 min.
- Grill **chicken**, flipping once, until cooked through, 5-6 min per side.**
- Transfer **corn** and **chicken** to a parchment-lined baking sheet.

4



Grill sweet potatoes

- Meanwhile, add **sweet potatoes** to another parchment-lined baking sheet. Drizzle **1 tbsp** (2 tbsp) **oil** over **potatoes**, then season with **salt** and **pepper**.
- Grill **potatoes** next to **corn**, flipping halfway through, until tender, 3-4 min per side.
- Transfer **potatoes** to the same baking sheet with **corn** and **chicken**.

5



Finish salad

- Add **tomatoes**, **feta**, **remaining Mexican Seasoning** and **1 ½ tbsp** (3 tbsp) **lime aioli** to a medium bowl.
- When **corn** is cool enough to handle, with **corn** on its side, cut **kernels** from cob, turning **cob** as you go.
- Add **corn** to the bowl with **tomatoes**. Season with **salt** and **pepper** then toss to combine.

6



Finish and serve

- Thinly slice **chicken**.
- Divide **chicken**, **salad** and **sweet potato wedges** between plates.
- Sprinkle **green onions** over plate.
- Serve **remaining lime aioli** alongside for dipping.
- Squeeze a **lime wedge** over top, if desired.

Measurements within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Prep chicken and grill ingredients

Swap | Chicken Breasts

If you've opted to get **chicken breasts**, prep and grill them in the same way the recipe instructs you to prep and grill the **chicken thighs**, increasing the grill time to 5-7-min.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F.