



Cuban Grilled Chicken

with Lime Butter Corn

Grill 30 Minutes



Chicken Breasts



Corn on the Cob



Sweet Potato



Lime



Mayonnaise



Smoked Paprika-Garlic Blend



Green Onions



Cilantro

HELLO GRILLED CORN

Enhance the sweetness of corn with a quick char on the BBQ!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 425°F over medium heat.
- Remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature

Bust out

Vegetable peeler, colander, measuring spoons, zester, large bowl, small bowl, large pot, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	340 g	680 g
Corn on the Cob	2	4
Sweet Potato	340 g	680 g
Lime	1	2
Mayonnaise	2 tbsp	4 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Green Onions	2	2
Cilantro	7 g	7 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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Cook sweet potatoes

Peel, then cut **sweet potatoes** into 1-inch pieces. Combine **sweet potatoes, 2 tsp salt** and **enough water** to cover (approx. 1 inch) in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



Grill corn

While **chicken** cooks, add **corn** to grill. Close lid and grill, turning occasionally, until tender and grill marks form, 8-10 min.



Prep

While **sweet potatoes** cook, husk **corn**, then halve crosswise. Roughly chop **cilantro**. Thinly slice **green onions**. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Stir together **lime zest, ¼ tsp salt** and **2 tbsp room temperature butter** (dbl both for 4 ppl) in a small bowl.



Make sweet potato salad

When **sweet potatoes** are fork-tender, drain and return them to the same pot (from step 1), off heat. Add **green onions, lime juice, mayo** and **half the cilantro**. Season with **salt** and **pepper**, then gently stir to coat.



Grill chicken

Pat **chicken** dry with paper towels. Toss **chicken** with **Smoked Paprika-Garlic Blend** and **½ tbsp oil** (dbl for 4ppl) in a large bowl. Add **chicken** to grill, close lid and grill until cooked through, 5-7 min per side.**



Finish and serve

Thinly slice **chicken**. Divide **chicken, sweet potato salad** and **corn** between plates. Spread **lime butter** onto **corn**, then sprinkle with **remaining cilantro**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!