



Grilled Chicken and Elotes

with Smoky Foil Pouch Potatoes

Grill

30 Minutes



Chicken Thighs/Legs



Mexican Seasoning



Corn on the Cob



Feta Cheese, crumbled



Mayonnaise



Cilantro



Red Potato



Paprika-Garlic Blend



Lime

HELLO ELOTE

An ancient Aztec name for 'corn on the cob'!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 500°F over medium-high heat.

Bust out

Measuring spoons, silicone brush, zester, aluminum foil, medium bowl, 2 small bowls, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs/Leg ♦	260 g ***	520 g ***
Mexican Seasoning	1 tbsp	2 tbsp
Corn on the Cob	2	4
Feta Cheese, crumbled	¼ cup	½ cup
Mayonnaise	2 tbsp	4 tbsp
Cilantro	7 g	14 g
Red Potato	360 g	720 g
Paprika-Garlic Blend	1 tbsp	2 tbsp
Lime	1	2

Oil*

Salt and Pepper*

* Pantry items

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

*** Minimum weight on chicken

♦ 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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Grill potatoes

Cut **potatoes** into ½-inch wedges. Add **potatoes, Paprika-Garlic Blend, 1 tbsp oil** and **2 tbsp water** (dbl both for 4 ppl) to a medium bowl. Season with **salt and pepper**, then toss to coat. Layer two 24x12-inch pieces of foil. Arrange **potato mixture** on one side of foil. Fold foil in half over **potato mixture** and pinch to seal pouch. (**NOTE:** Make 2 pouches for 4 ppl, using 2 sheets of foil per pouch.) Place pouch on one side of the grill, close lid and grill until tender, 20-22 min.



Make elote sauce

While **corn** and **chicken** cook, stir together **mayo, feta** and **lime zest** in another small bowl. Season with **salt and pepper**.



Prep

While **potatoes** cook, shuck **corn**. Finely chop **cilantro**. Zest **lime**. Cut **half the lime** into wedges (use whole lime for 4 ppl). Reserve **½ tsp Mexican Seasoning** in a small bowl. Pat **chicken** dry with paper towels. Season with **salt and pepper**. Sprinkle **remaining Mexican Seasoning** over **chicken**, then drizzle with **½ tbsp oil** (dbl for 4 ppl). Turn to coat both sides.



Finish elotes

When **corn** is done, transfer to a plate. Brush **elote sauce** all over **corn**. Sprinkle with **reserved Mexican Seasoning** and **half the cilantro**.



Grill chicken and corn

When **potatoes** are almost halfway through cooking, add **chicken** and **corn** to grill. Close lid and grill **chicken**, flipping once, until cooked through, 6-8 min per side.** Grill **corn**, turning occasionally, until tender and grill marks form, 10-12 min.



Finish and serve

Divide **chicken, elotes** and **potatoes** between plates. Sprinkle **remaining cilantro** over **potatoes**. Serve any **remaining elote sauce** for dipping, if desired. Serve **lime wedges** alongside.

Dinner Solved!