



Grilled Chicken and Elotes

with Smoky Roasted Potato Wedges

Grill

30 Minutes



Chicken Thighs



Mexican Seasoning



Corn on the Cob



Feta Cheese,
crumbled



Mayonnaise



Russet Potato



Paprika-Garlic Blend



Lime

HELLO ELOTE

Our take on a Mexican street food favourite!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Bust out

Baking sheet, medium bowl, measuring spoons, silicone brush, zester, parchment paper, 2 small bowls, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs *	280 g	560 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
Russet Potato	460 g	920 g
Paprika-Garlic Blend	1 tbsp	2 tbsp
Lime	½	1
Oil*		
Salt and Pepper*		

* Pantry items

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

Contact

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Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes, Paprika-Garlic Blend** and **1 tbsp oil** (dbl for 4 ppl) to parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt and pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 24-26 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Grill chicken

- Meanwhile, add **chicken** to the other side of the grill.
- Close lid and grill **chicken**, flipping once, until cooked through, 5-7 min per side.**



Prep

- Meanwhile, husk **corn**.
- Zest **half the lime**, then cut **half the lime** into wedges (whole lime for 4 ppl).
- Stir together **mayo, feta** and **lime zest** in a small bowl. Season with **salt and pepper**, to taste. (**NOTE:** This is your elote sauce.)
- Reserve **½ tsp Mexican Seasoning** (dbl for 4 ppl) in another small bowl.



Finish elotes

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



Prep chicken and grill corn

- Pat **chicken** dry with paper towels.
- Add **chicken, remaining Mexican Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a medium bowl. Season with **salt and pepper**, then toss to coat.
- When **potatoes** are almost halfway done, add **corn** to one side of the grill.
- Close lid and grill, turning occasionally, until **corn** is tender and grill marks form, 12-14 min.



Finish and serve

- Divide **chicken, elotes** and **potato wedges** between plates.
- Serve **any remaining elote sauce** alongside for dipping.
- Squeeze a **lime wedge** over top, if desired.

Dinner Solved!