



# Grilled Chicken and Elotes-Inspired Salad

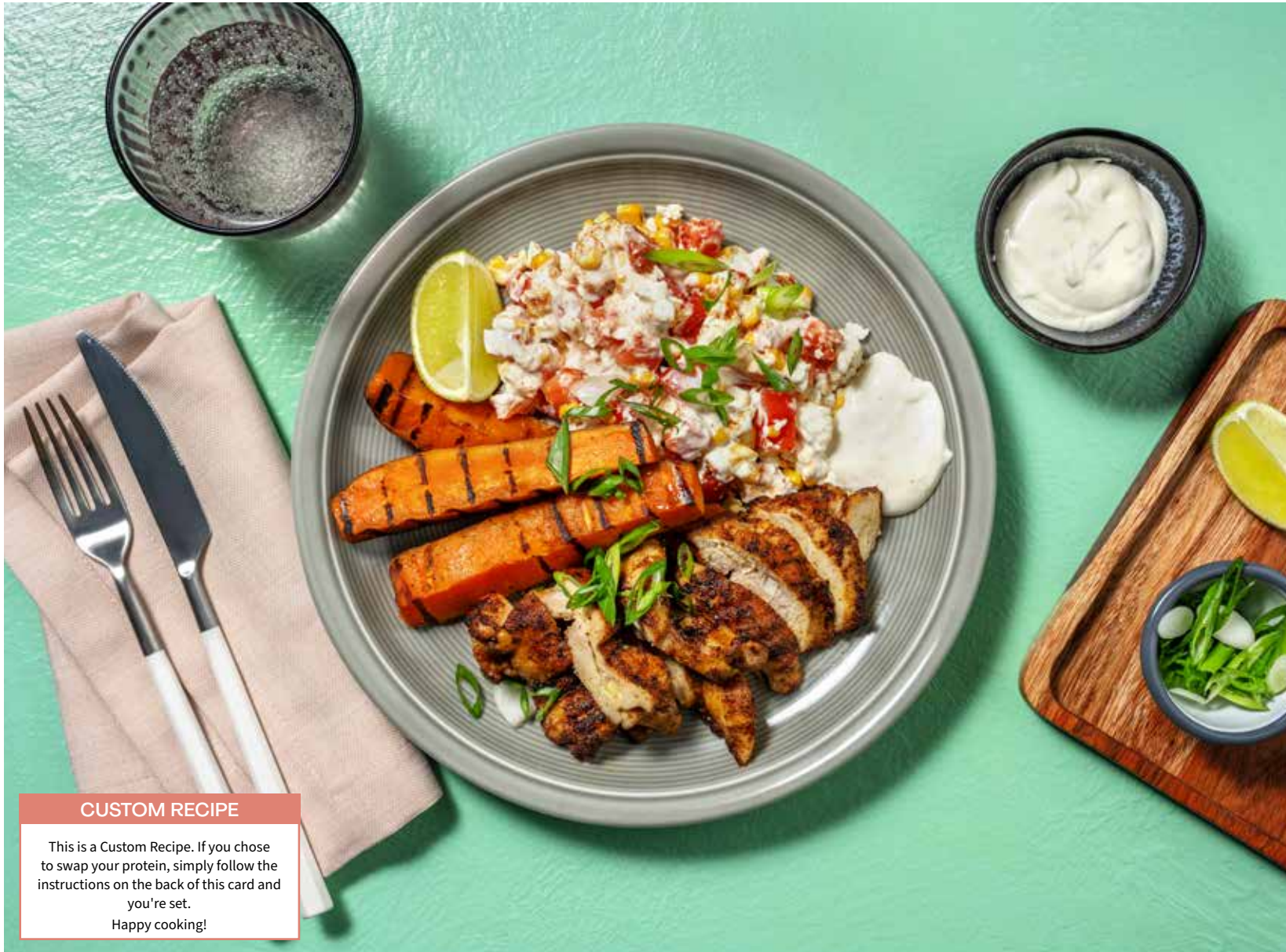
## with Grilled Sweet Potato Wedges

Grill

35 Minutes



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### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Chicken Thighs



Chicken Breasts



Mexican Seasoning



Corn on the Cob



Feta Cheese, crumbled



Mayonnaise



Sweet Potato



Lime



Green Onion



Garlic, cloves



Roma Tomato

HELLO MEXICAN SEASONING

Smoky, sweet and spicy combine for the perfect Tex-Mex flavour!

## Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

## Bust out

2 Baking sheets, medium bowl, colander, measuring spoons, zester, medium pot, small bowl, paper towels, parchment paper

## Ingredients

	2 Person	4 Person
Chicken Thighs *	280 g	560 g
Chicken Breasts *	2	4
Mexican Seasoning	1 tbsp	2 tbsp
Corn on the Cob	1	2
Feta Cheese, crumbled	¼ cup	¼ cup
Mayonnaise	4 tbsp	8 tbsp
Sweet Potato	340 g	680 g
Lime	½	1
Green Onion	1	2
Garlic, cloves	1	2
Roma Tomato	95 g	190 g
Sugar*	⅓ tsp	⅓ tsp
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 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.*



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### Parboil sweet potatoes

1. Quarter **sweet potatoes** lengthwise.
2. 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.
3. When boiling, reduce heat to medium-high. Simmer uncovered until almost tender, 6-7 min.
4. Drain and set aside.



### Grill sweet potatoes

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



### Prep and make lime aioli

8. Meanwhile, husk **corn**.
9. Peel, then mince or grate **garlic**.
10. Thinly slice **green onion**.
11. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
12. Cut **tomato** into 1-inch pieces.
13. Pat **chicken** dry with paper towels.
14. 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.

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.



### Finish salad

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



### Prep chicken and grill ingredients

18. 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.
19. Add **corn** to one side of the grill. Add **chicken** to the other side of the grill.
20. Close lid and grill, turning **corn** occasionally, until tender and grill marks form, 12-14 min.
21. Grill **chicken**, flipping once, until cooked through, 5-6 min per side.\*\*
22. Transfer **corn** and **chicken** to an unlined baking sheet.



### Finish and serve

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

Dinner Solved!