



Grilled Chili-Rubbed Chicken

with Tomatillo-Melon Salsa and Chopped Salad

PRONTO 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Chicken Breasts



Mexican Seasoning



Chipotle Powder



Honeydew Melon



Tomatillo



Cilantro



Lime



Flour Tortillas



Spring Mix



Corn Kernels



Roma Tomato



Sour Cream

HELLO TOMATILLOS

These green, sweet and sour fruits are perfect for salsa!

START HERE

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust Out

Large Bowl, Aluminum Foil, Paper Towels, Zester, Medium Bowl, Small Bowl, Whisk, Measuring Spoons

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Mexican Seasoning	1 tbsp	2 tbsp
Chipotle Powder 🌶️	1 tsp	1 tsp
Honeydew melon	113 g	227 g
Tomatillo	113 g	227 g
Cilantro	7 g	14 g
Lime	1	1
Flour Tortillas	6	12
Spring Mix	113 g	227 g
Corn Kernels	56 g	113 g
Roma Tomato	80 g	160 g
Sour Cream	6 tbsp	12 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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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1. PREP

Cut the **tomatillos** and **honeydew melon** into ¼-inch pieces. Roughly chop the **cilantro**. Cut the **tomato** into ½-inch pieces. Zest, then juice the **lime**. Wrap the **tortillas** in foil.



4. GRILL TORTILLAS

When the **chicken** is flipped, place the **tortilla packet** on the grill next to the **chicken**. Grill, until warmed through, flipping once, 5-6 min. Remove from the grill and set aside.



2. MAKE SALSA AND CREMA

Stir together the **tomatillos**, **melon**, **half the lime juice** and **half the cilantro** in a medium bowl. Season with **salt** and **pepper**. Set aside. Stir together **half the sour cream** and **lime zest** in a small bowl. Season with **salt** and **pepper**. Set aside.



5. MAKE SALAD

Whisk together the **remaining lime juice**, **½ tsp sugar** (dbl for 4 ppl), **remaining sour cream** and **remaining cilantro** in a large bowl. Add the **spring mix**, **corn** and **tomatoes**. Toss to combine. Season with **salt** and **pepper**. Set aside.



3. GRILL CHICKEN

Pat the **chicken** dry with paper towels. Coat **chicken** all over with the **Mexican seasoning** and **¼ tsp chipotle powder**. (**NOTE:** Reference Heat Guide). Place **chicken** in the **middle** of the grill. Close lid and grill until **chicken** is cooked through, flipping once, 7-10 min per side.** Transfer to a plate and cover to keep warm.



6. FINISH AND SERVE

Thinly slice the **chicken**. Divide **chicken** between **tortillas**. Top with **tomatillo-melon salsa**, then dollop over the **lime-crema**. Serve the **salad** between plates and serve alongside.

Dinner Solved!