



# Peruvian-Style Chicken

with Potato Coins and Cilantro-Jalapeño Sauce

Spicy

30 Minutes



Chicken Breasts



Russet Potato



Cilantro



Jalapeño



Garlic Puree



Paprika-Cumin-Garlic Blend



Mayonnaise



Lime



Spring Mix



Green Onions

HELLO JALAPEÑO

*This medium-sized chili pepper can vary in spiciness!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

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

- Mild: ½ tsp
- Medium: 1 tbsp
- Spicy: 1 ½ tbsp
- Extra-spicy: 2 tbsp

## Bust out

2 Baking sheets, measuring spoons, large bowl, 2 small bowls, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Russet Potato	460 g	920 g
Cilantro	7 g	14 g
Jalapeño 🌶️	1	2
Garlic Puree	1 tbsp	2 tbsp
Paprika-Cumin-Garlic Blend	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Lime	1	1
Spring Mix	56 g	113 g
Green Onions	2	2
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.

♦ 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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## Prep and roast potato coins

Cut **potatoes** into ¼-inch rounds. Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 20-24 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



## Make cilantro-jalapeño sauce

While **chicken** bakes, zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges. Finely chop **cilantro**. Thinly slice **green onions**. Very finely chop **1 tbsp green onions** (dbl for 4 ppl). Core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!) Add **mayo**, **finely chopped green onions**, **cilantro**, **lime zest**, **half the lime juice** and **1 tbsp jalapeño** to another small bowl. (**NOTE:** Reference heat guide.) Season with **salt** and **pepper**, then stir to combine.



## Prep chicken

While **potato coins** roast, stir together **garlic puree**, **Paprika-Garlic-Cumin Blend** and **½ tbsp oil** (dbl for 4 ppl) in a small bowl. Pat **chicken** dry with paper towels on a separate cutting board. Carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving ½-inch intact on the other end. Open up **chicken** like a book. Season both sides with **salt** and **pepper**.



## Make salad

Add **remaining lime juice**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **spring mix** and **remaining green onions**, then toss to combine.



## Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook until golden, 2-3 min per side. (**NOTE:** Don't overcrowd the pan; cook chicken in 2 batches if needed!) Transfer **chicken** to another unlined baking sheet. Spread **garlic mixture** over **chicken**. Bake in the **top** of the oven until **chicken** is cooked through, 6-9 min. \*\*



## Finish and serve

Thinly slice **chicken**. Divide **chicken**, **potato coins** and **salad** between plates. Serve **cilantro-jalapeño sauce** alongside for dipping. Squeeze over a **lime wedge**, if desired.

## Dinner Solved!