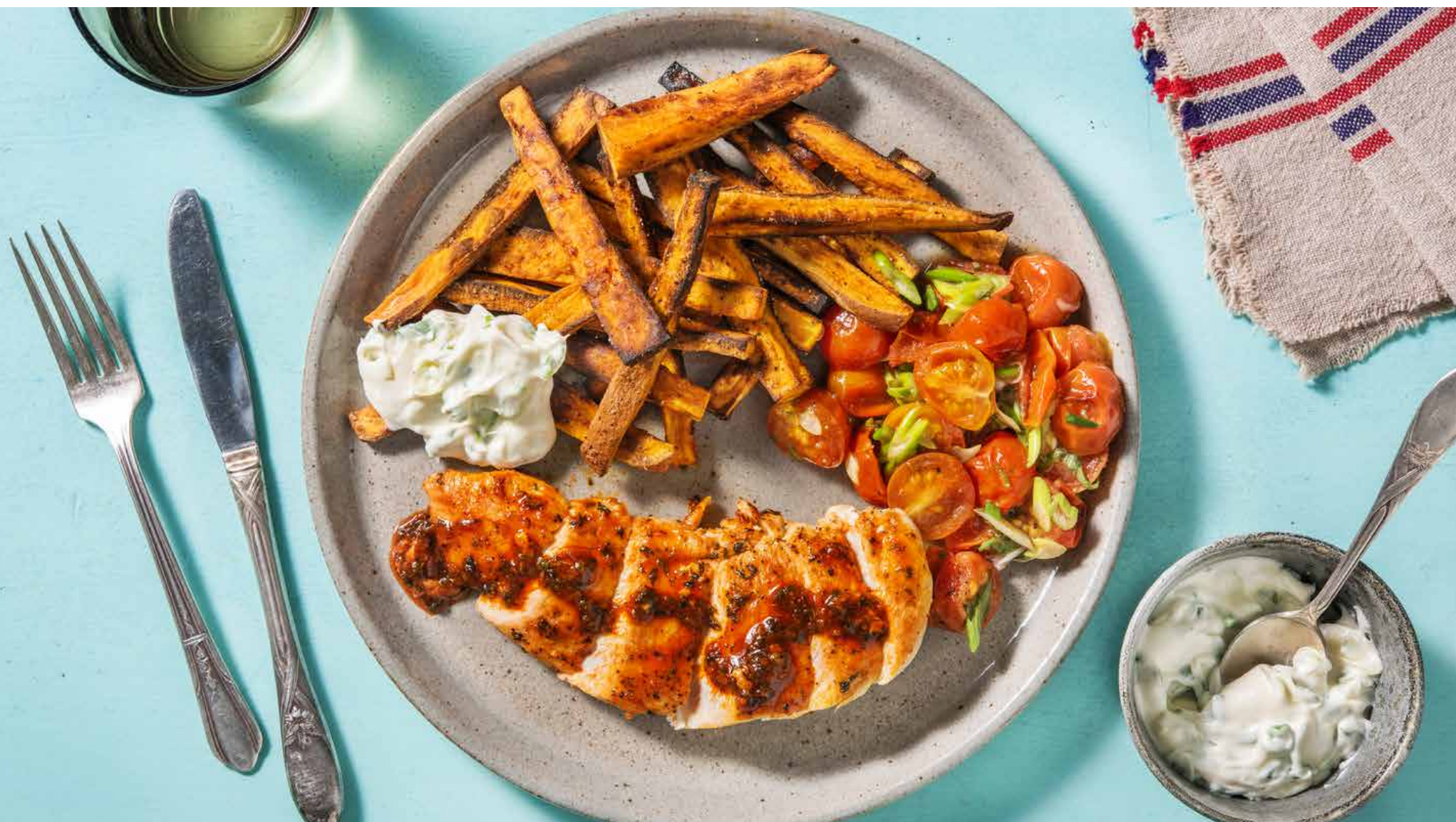




# PIRI PIRI CHICKEN

with Sweet Potatoes and Jalapeño Salsa

PRONTO



## HELLO PIRI PIRI CHICKEN

A popular Portuguese BBQ chicken dish!

TIME: 30 MIN



Chicken Breasts



Chili Garlic Sauce



Sweet Potato,  
fries



Green Onions



Garlic



Jalapeño



Oregano



Smoked Paprika



Red Wine Vinegar



Mayonnaise



Cherry Tomatoes



## BUST OUT

- Medium Bowl
- Large Bowl
- 2 Baking Sheets
- Garlic Press
- Small Pot
- Aluminum Foil
- Small Bowl
- Large Non-Stick Pan
- Measuring Spoons
- Parchment Paper
- Paper Towel
- Salt and Pepper
- Sugar (½ tsp | 1 tsp)
- Olive or Canola Oil

## INGREDIENTS

2-person | 4-person

- Chicken Breasts 340 g | 680 g
- Chili Garlic Sauce 9 1 tbsp | 2 tbsp
- Sweet Potato, fries 9 340 g | 680 g
- Green Onions 2 | 4
- Garlic 6 g | 12 g
- Jalapeño 1 | 2
- Oregano 7 g | 14 g
- Smoked Paprika 4 1 tsp | 2 tsp
- Red Wine Vinegar 9 1 tbsp | 2 tbsp
- Mayonnaise 3,6,9 4 tbsp | 8 tbsp
- Cherry Tomatoes 113 g | 227 g

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.

\*\*Cuire jusqu'à une température interne minimale de 74°C/165°F.



## START STRONG

Preheat oven to **425°F** (to roast sweet potatoes). Start prep when oven comes up to temp! In Step 4, use this heat guide to determine what spice level you prefer (dbl each measurement for 4 ppl): **½ tbsp** mild, **1 tbsp** medium, **1 ½ tbsp** spicy and **2 tbsp** extra-spicy!



## 1 ROAST SWEET POTATOES

**Wash and dry all produce.\*** On a parchment-lined baking sheet, toss **sweet potatoes** with **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Roast in the **middle** of oven, until golden-brown, 22-24 min. Meanwhile, thinly slice **green onions**. Peel, then mince or grate **garlic**. Finely chop **oregano leaves**. Cut **jalapeño** into ½-inch pieces, removing **seeds** for less heat. (**NOTE:** We suggest using gloves when prepping jalapeño!)



## 4 BROIL VEGGIES

Meanwhile, halve **tomatoes**. When **sweet potatoes** are done, turn oven to a high broil. On a foil-lined baking sheet, toss **tomatoes** and **1 tbsp jalapeño** (dbl for 4 ppl) (**NOTE:** Reference heat guide in Start Strong) with **1 tsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Broil in the **middle** of oven, until **tomatoes** burst, 2-3 min.



## 2 MAKE PIRI PIRI

Heat a small pot over medium-high heat. When the pot is hot, add **2 tbsp oil** (dbl for 4 ppl), then **garlic**, **chili garlic sauce**, **oregano** and **1 tsp smoked paprika** (dbl for 4 ppl). Cook, stirring occasionally, until **garlic** softens, 1 min. Remove pot from heat. Add **1 tbsp vinegar** (dbl for 4 ppl) and **½ tsp sugar** (dbl for 4 ppl). Transfer **Piri Piri** to a large bowl and set aside.



## 5 MIX MAYO & SALSA

Meanwhile, in a small bowl, stir together **mayo** and **half the green onions**. When **veggies** are done broiling, in a medium bowl, stir together **broiled veggies**, **remaining green onions** and **½ tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**.



## 3 COOK CHICKEN

Pat **chicken** dry with paper towel, then season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Sear, until **chicken** is golden-brown and cooked through, 5-7 min per side. (**TIP:** Cook each piece to a min. internal temp. of 74°C/165°F, as size may vary.\*\*)



## 6 FINISH AND SERVE

Transfer **chicken** to the large bowl with **Piri Piri**, and stir to coat. Slice **chicken**. Divide **chicken**, **sweet potatoes** and **salsa** between plates. Dollop over **green onion-mayo**. Spoon any **remaining Piri Piri** from the large bowl, over **chicken**, if desired.

## SALSA!

A juicy fruit salsa tempers the spiciness of the dish.

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