



# Portuguese Grilled Chicken with Potatoes and Salad

Grill

Optional Spice

35 Minutes



Chicken Breasts



Paprika-Cumin-Garlic Blend



Garlic



Russet Potato



Spring Mix



Baby Tomatoes



Cilantro



Mayonnaise



Hot Sauce



Red Wine Vinegar

HELLO PAPRIKA AND CUMIN

*This duo of aromatic spices is in many cuisines around the world!*

## 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: 1 tbsp
- Medium: 2 tbsp
- Spicy: 3 tbsp

## Bust out

Measuring spoons, silicone brush, aluminum foil, 2 large bowls, small bowl, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Paprika-Cumin-Garlic Blend	1 tbsp	2 tbsp
Garlic	9 g	18 g
Russet Potato	460 g	920 g
Spring Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
Cilantro	7 g	14 g
Mayonnaise	2 tbsp	4 tbsp
Hot Sauce 🍷	2 ½ tbsp	5 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
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 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

Peel, then mince or grate **garlic** (6 cloves for 4 ppl). Halve **tomatoes**. Roughly chop **cilantro**. Cut **potatoes** into ½-inch pieces.



## 2 Prep potatoes

Add **potatoes**, **half the garlic**, **1 tbsp oil** and **2 tbsp water** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then toss to combine. Layer two 24x12-inch pieces of foil. Arrange **potato mixture** on one side of foil. Fold foil in half over **potato mixture** and pinch to seal pouch. (**NOTE:** Make 2 pouches for 4 ppl, using 2 sheets of foil per pouch.)



## 3 Prep chicken

Combine **2 tbsp hot sauce** (**NOTE:** Reference heat guide), **Paprika-Cumin-Garlic Blend**, **remaining garlic**, **¼ tsp salt** and **1 tbsp oil** (dbl both for 4 ppl) in the same large bowl (from step 2). Pat **chicken** dry with paper towels. Add **chicken** to the large bowl and toss to coat.



## 4 Grill chicken

Place **potato pouch** on one side of grill, close lid and grill over medium-high heat, until tender, 18-20 min. Add **chicken** to the other side of the grill. Brush any **remaining sauce** from the bowl over top. Close lid and grill until **chicken** is cooked through, flipping once, 5-7 min per side.\*\*



## 5 Make salad and spicy mayo

While **chicken** and **potatoes** grill, combine **vinegar** and **½ tbsp oil** (dbl for 4 ppl) in another large bowl. Add **spring mix** and **tomatoes**, then toss to coat. Season with **salt** and **pepper**. Combine **mayo** and **½ tbsp hot sauce** (dbl for 4 ppl) in a small bowl. (**TIP:** Add up to 1 tbsp for 2 ppl or 2 tbsp for 4 ppl, if you like it spicy!)



## 6 Finish and serve

Thinly slice **chicken**. Divide **salad**, **potatoes** and **chicken** between plates. Sprinkle **cilantro** over top. Serve **spicy mayo** on the side, for dipping.

## Dinner Solved!