

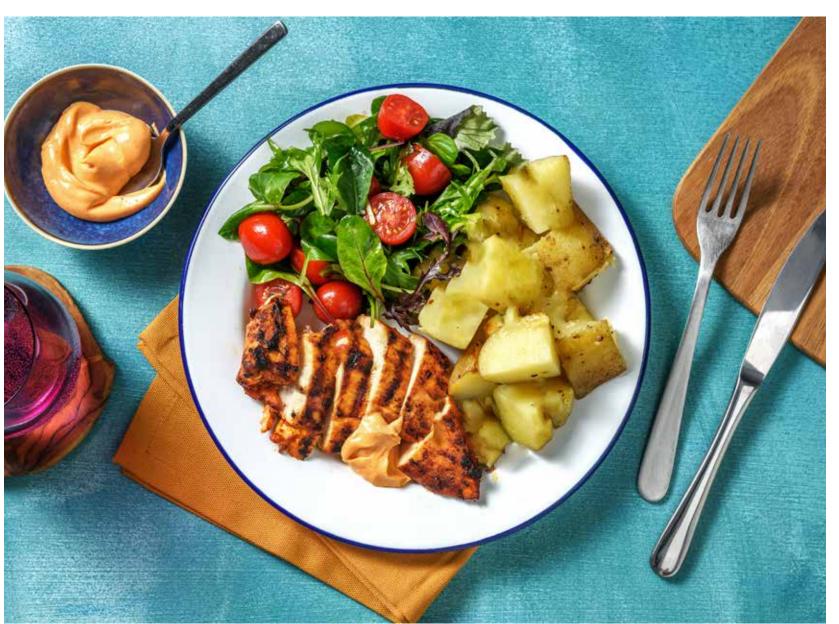
Portuguese-Style Grilled Chicken

with Potatoes and Salad

Grill

Spicy

35 Minutes





Chicken Breasts







Garlic, cloves



Russet Potato





Spring Mix



Mayonnaise



Baby Tomatoes

Hot Sauce



Red Wine Vinegar

Start here

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

Bust out

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

Ingredients

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	2 Person	4 Person
Chicken Breasts •	2	4
Paprika-Cumin-Garlic Blend	1 tbsp	2 tbsp
Garlic, cloves	3	6
Russet Potato	460 g	920 g
Spring Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
Mayonnaise	2 tbsp	4 tbsp
Hot Sauce	2 tbsp	4 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Oil*		

- * 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.

Contact

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Prep veggies

- Peel, then mince or grate garlic.
- Halve tomatoes.
- Cut potatoes into ½-inch pieces.



Grill potatoes and chicken

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



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. (NOTE: For 4 ppl, make 2 pouches, using 2 sheets of foil per pouch.) Brush foil with ½ **tbsp oil** (dbl for 4 ppl).
- Arrange **potato mixture** on one side of the foil.
- Fold foil in half over **potato mixture** and pinch edges to seal pouch.



Marinate chicken

- Combine Paprika-Cumin-Garlic Blend, remaining garlic, 1/4 tsp salt, 1 tbsp oil and 1 tbsp hot sauce (dbl both for 4 ppl) in the same bowl.
- Pat chicken dry with paper towels.
- Add **chicken** to the bowl with **marinade**. Toss to coat.



Make salad and spicy mayo

- Meanwhile, whisk together vinegar and ½ tbsp oil (dbl for 4 ppl) in another large bowl.
- Add **spring mix** and **tomatoes**. Season with **salt** and **pepper**, then toss to coat. Set aside.
- Combine mayo and remaining hot sauce in a small bowl.



Finish and serve

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

Dinner Solved!