



# Portuguese-Style Grilled Chicken with Potatoes and Salad

Grill

Spicy

35 Minutes



Chicken Breasts



Paprika-Cumin-Garlic Blend



Garlic, cloves



Russet Potato



Spring Mix



Baby Tomatoes



Mayonnaise



Hot Sauce



Red Wine Vinegar

HELLO PAPRIKA-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 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

	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*		
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.*

## 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.



## 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.



## Marinate chicken

- Combine **Paprika-Cumin-Garlic Blend**, **remaining garlic**, **¼ 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.



## Finish and serve

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

## Dinner Solved!