



# Portuguese-Style Sheet Pan Chicken

with Peppers, Potatoes and Lime Mayo

Family Friendly

35 Minutes



Chicken Thighs/Leg



Yellow Potato



Sweet Bell Pepper



Lime



Onion, sliced



Smoked Paprika-Garlic Blend



Mediterranean Spice Blend



Mayonnaise



Parsley

HELLO PORTUGUESE CHICKEN

Also called Piri Piri Chicken, and is traditionally made with Piri Piri peppers.

## Start here

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

## Bust Out

Baking sheet, measuring spoons, zester, parchment paper, small bowl, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs/Leg ♦	310 g***	620 g***
Yellow Potato	360 g	720 g
Sweet Bell Pepper	160 g	320 g
Lime	1	1
Onion, sliced	113 g	227 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Mediterranean Spice Blend	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Parsley	7 g	14 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

\*\*\* Minimum weight on chicken

♦ 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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## Prep

Cut **potatoes** into ½-inch pieces. Core, then cut **pepper** into 1-inch pieces. Pat **chicken** dry with paper towels. Cut **chicken** in half crosswise on a separate cutting board.



## Roast chicken and veggies

Add **potatoes, onions, chicken, peppers, Smoked Paprika-Garlic Blend, Mediterranean Spice Blend** and **2 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 2 tbsp oil per sheet.) Season with **pepper** and toss to coat. Arrange in a single layer. Roast in the **middle** of the oven, tossing **veggies** halfway through, until **chicken** and **veggies** are cooked through, 24-26 min. \*\* (**NOTE:** For 4 ppl bake in the top and the middle of oven, rotating sheets halfway through cooking.)



## Remaining prep

While **chicken** and **veggies** roast, roughly chop **parsley**. Zest, then juice **half the lime**. Cut **remaining lime** into wedges.



## Make lime mayo

Stir together **mayonnaise, half the parsley, lime zest** and **1 tsp lime juice** (dbl for 4 ppl) in a small bowl. Season with **salt** and **pepper**.



## Finish and serve

Thinly slice **chicken**. Divide **potatoes** and **veggies** between plates. Top with **chicken**. Sprinkle with **remaining parsley** and serve **lime mayo** on the side for dipping. Squeeze over a **lime wedge**, if desired.

## Dinner Solved!