



Portuguese-Style Sheet Pan Chicken

with Tomatoes, Potatoes and Lemony Mayo

Family Friendly

35 Minutes



Chicken Thighs/Leg



Yellow Potato



Baby Tomatoes



Lemon



Parsley



Onion, sliced



Smoked Paprika-Garlic Blend



Garlic Salt



Mayonnaise

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, large bowl, parchment paper, small bowl, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs/Leg ♦	260 g***	520 g***
Yellow Potato	360 g	720 g
Baby Tomatoes	227 g	454 g
Lemon	1	2
Parsley	7 g	14 g
Onion, sliced	113 g	227 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Mayonnaise	4 tbsp	8 tbsp
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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1 Prep and roast potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes, half the garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven, until golden-brown, 24-26 min. (**NOTE:** You will add veggies and chicken to the baking sheet 10 minutes into roasting potatoes.)



2 Season chicken and veggies

While **potatoes** roast, pat **chicken** dry with paper towels, then cut into 2-inch pieces. Add **chicken, onions, tomatoes, Smoked Paprika-Garlic Blend, remaining garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then toss to coat.



3 Roast chicken and veggies

When **potatoes** have been roasting for 10 minutes, flip **potatoes**, then move to one side of the baking sheet. Add **chicken** and **veggies** from the large bowl to other side of the baking sheet. (**NOTE:** For 4 ppl, add chicken and veggies to another baking sheet.) Arrange in a single layer. Roast in the **middle** of the oven, until **potatoes, veggies** and **chicken** are cooked through, 14-16 min. (** **NOTE:** For 4 ppl, roast chicken and veggies in the top of the oven.)



4 Finish prep

While **chicken** and **veggies** roast, roughly chop **parsley**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut **remaining lemon** into wedges.



5 Make lemony mayo

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



6 Finish and serve

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

Dinner Solved!