



# Tandoori-Style Grilled Chicken

with Garlic Naan and Masala Potatoes

Grill

30 Minutes



Chicken Thighs



Naan Bread



Red Onion



Mini Cucumber



Cilantro



Spring Mix



Tikka Sauce



Indian Spice Mix



Garlic



Yellow Potato

HELLO INDIAN SPICE MIX

*A warming blend of sweet, aromatic and zesty spices!*

## Start here

- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

## Bust out

Medium bowl, measuring spoons, aluminum foil, medium pot, small bowl, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Naan Bread	2	4
Red Onion	113 g	226 g
Mini Cucumber	66 g	132 g
Cilantro	7 g	14 g
Spring Mix	28 g	56 g
Tikka Sauce	½ cup	1 cup
Indian Spice Mix	1 tbsp	2 tbsp
Garlic	3 g	6 g
Yellow Potato	360 g	720 g
Unsalted Butter*	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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### Prep

Thinly slice **cucumber**. Roughly chop **cilantro**. Cut **potatoes** into ½-inch pieces. Peel, then cut **onion** into ¼-inch rounds (keeping rings together). Transfer **onion rings** to a plate. Drizzle with ½ **tbsp oil** and season with **salt** and **pepper**, then gently toss to coat. Peel, then mince or grate **garlic**.



### Prepare garlic naan

While **chicken** grills, add **garlic** and 1 **tbsp softened butter** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine. Spread **garlic butter** onto tops of **naan**. Stack **naan**, buttered-sides together, then wrap in foil.



### Grill potatoes

Add **potatoes**, **half the Indian Spice Mix**, 1 **tbsp oil** and 2 **tbsp water** (dbl both for 4 ppl) to a medium 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). Place pouch on one side of grill, close lid and grill, until tender, 18-20 min.



### Warm naan

Halfway through grilling **chicken** and **onions**, add **naan** to grill, close lid and grill, flipping once, until **naan** are heated through, 5-6 min.



### Grill chicken and onions

While **potatoes** grill, add **remaining Indian Spice Mix** and 2 **tbsp tikka sauce** (dbl for 4 ppl) to the same bowl (from step 2.). Pat **chicken** dry with paper towels. Season with **salt** and **pepper**. Add **chicken** to the bowl, then toss to coat. Add **chicken** to grill, close lid and grill until cooked through, 6-8 min per side.\*\* Add **onions** to grill, close lid and grill, flipping once, until tender, 5-7 min per side.



### Finish and serve

Add **remaining tikka sauce** to a medium pot. Cook over medium heat, stirring occasionally, until heated through, 2-3 min. Thinly slice **chicken**, then add to **tikka sauce** and toss to coat. Separate **grilled onion rings**. Divide **naans** and **potatoes** between plates. Top **naan** with **cucumbers**, **spring mix**, **onions**, **chicken** and any **sauce** from the pot. Sprinkle **cilantro** over top of **potatoes**.

## Dinner Solved!