



Tandoori-Style Grilled Chicken

with Garlic Naan and Masala Potatoes

Grill

30 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Chicken Thighs



Chicken Breasts



Naan



Yellow Potato



Red Onion



Mini Cucumber



Spring Mix



Cilantro



Garlic, cloves



Tikka Sauce



Mild Curry Paste



White Wine Vinegar

HELLO CILANTRO

This versatile herb has a citrusy twist!

Start here

- Before starting, wash and dry all produce.
- Preheat the oven to 425°F.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

Bust out

Baking sheet, medium bowl, measuring spoons, small non-stick pan, aluminum foil, medium pot, parchment paper, whisk, paper towels, large bowl

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
Naan	2	4
Yellow Potato	360 g	720 g
Red Onion	113 g	226 g
Mini Cucumber	66 g	132 g
Spring Mix	56 g	113 g
Cilantro	7 g	14 g
Garlic, cloves	1	2
Tikka Sauce	½ cup	1 cup
Mild Curry Paste	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
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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Roast potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes**, **half the curry paste** and **1 tbsp oil** (dbl for 4 ppl) to large bowl. Season with **salt** and **pepper**, then toss to combine. Arrange potatoes on a parchment-lined baking sheet. Roast in the **middle** of the oven until tender and golden-brown, 25-28 min.



Warm naan

Halfway through grilling **chicken** and **onions**, place **foil packet** on the other side of the grill. Close lid and grill, flipping once, until **naan** are heated through, 5-6 min.



Prep

Thinly slice **cucumber**. Roughly chop **cilantro**. Peel, then mince or grate **garlic**. Peel, then cut **onion** into ½-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. Melt **1 tbsp butter** (dbl for 4 ppl) in a small non-stick pan over low heat or in a microwaveable bowl. Add **garlic**. 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.



Warm sauce

Meanwhile, add **remaining tikka sauce** to a medium pot. Cook over medium heat, stirring occasionally, until heated through, 2-3 min. Remove the pot from heat.



Grill chicken and onions

Add **remaining curry paste** and **2 tbsp tikka sauce** (dbl for 4 ppl) to the same bowl (from step 1). Pat **chicken** dry with paper towels. Season with **salt** and **pepper**. Add **chicken** to the bowl, then toss to coat. Add **chicken** to the grill. Close lid and grill, flipping once, until cooked through, 6-8 min per side.** Add **onions** to the grill with **chicken**. Close lid and grill, flipping **onions** once, until tender, 5-7 min per side.

If you've opted to get **chicken breasts**, prepare and grill them in the same way the recipe instructs you to prepare and grill the **chicken thighs**.



Finish and serve

Meanwhile, add **vinegar**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then whisk to combine. Add **cucumbers** and **spring mix**, then toss to combine. Thinly slice **chicken**, then add to **tikka sauce** and toss to coat. Separate **grilled onion rings**. Divide **potatoes** between bowls. Top **potatoes** with **onions**, **chicken** and **sauce** from the pot. Sprinkle **cilantro** over top. Serve **naan** and **salad** alongside.

Dinner Solved!