



Grilled Chicken with Sweet Corn-and-Jalapeño Relish and Farmstand Veggies

and Farmstand Veggies

Farmer's Market

Spicy

40 Minutes



Chicken Breasts*

2 | 4



Red Potato

400 g | 800 g



Sugar Snap Peas

113 g | 227 g



Jalapeño

1 | 2



Apricot Spread

2 tbsp | 4 tbsp



Zesty Garlic Blend

1 tbsp | 2 tbsp



Garlic Spread

2 tbsp | 4 tbsp



Corn on the Cob

1 | 2



Mini Sweet Pepper

3 | 6



Shallot

1 | 2



Feta Cheese, crumbled

¼ cup | ½ cup



Whole Grain Mustard

1 tbsp | 2 tbsp



White Wine Vinegar

1 tbsp | 2 tbsp

Ingredient quantities

56 g | 113 g
2 person | 4 person

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.

Pantry items | Oil, salt, pepper

Cooking utensils | Aluminum foil, 2 baking sheets, measuring spoons, medium bowl, paper towels, parchment paper, small pot

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



Roast potatoes and start prep

- Before starting, wash and dry all produce.
- Preheat the oven to 450°F.
- Lightly oil the grill.
- Cut **potatoes** into ½-inch thick wedges.
- Add **potatoes, half the Zesty Garlic Blend** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-26 min.
- Meanwhile, trim **sugar snap peas**.
- Core, then halve **mini peppers**.
- Husk **corn**, then halve crosswise.

2



Make relish base

- Peel, then dice **half the shallot** into ⅛-inch pieces. Cut the **remaining half** into ¼-inch thick slices.
- Core, then finely chop **jalapeño**, removing **seeds** for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)
- Add **vinegar, apricot spread, mustard, diced shallot, half the garlic spread** and **1 tbsp** (2 tbsp) **water** to a small pot. Bring to a simmer over high. Cook, stirring often, until **base** is slightly thickened and **shallots** have softened, 2-4 min.

3



Prep grill items

- Add **sugar snap peas, mini peppers, remaining shallots** and **remaining garlic spread** to a medium bowl. Season with **salt** and **pepper**. Stir to combine.
- Arrange **veggie mixture** on one side of a 18x12-inch piece of aluminum foil. Fold foil in half over **veggie mixture** and pinch edges to seal pouch. Set aside. (**NOTE:** Make 2 pouches for 4 ppl.)
- Pat **chicken** dry with paper towels. Add **chicken, remaining Zesty Garlic Blend** and **1 tbsp** (2 tbsp) **oil** to same bowl. Season with **salt** and **pepper**. Toss to coat.

4



Grill chicken and veggies

- Add **chicken** to one side of the grill.
- Reduce heat to medium. Close lid and grill, flipping once, until **chicken** is cooked through, 6-8 min per side.**
- Add **corn** to grill. Close lid and grill, turning occasionally, until tender and grill marks form, 8-10 min.
- Place **veggie pouch** on grill. Close lid and grill until **veggies** are tender-crisp, 7-9 min.

5



Make relish

- Once cooked, transfer **all grilled items** to a clean baking sheet to rest for 3-4 min.
- Once cool enough to handle, place **corn cut-sides down** on a cutting board. Moving the knife along the **cob** in a downward motion, shaving **corn kernels** off.
- Add **corn** and **jalapeños** to **relish base**. Season with **salt** and **pepper**. Stir to mix.

6



Finish and serve

- Thinly slice **chicken**.
- Divide **potatoes, chicken** and **veggies** between plates.
- Sprinkle **feta** over **veggies**.
- Spoon **relish** over **chicken**.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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