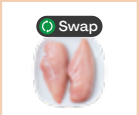




# Grilled Chicken and Elotes-Inspired Salad with Grilled Sweet Potatoes

**Grill** 35 Minutes



Chicken Breasts\*  
2 | 4

Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Chicken Thighs\*  
280 g | 560 g



Sweet Potato  
2 | 4



Corn on the Cob  
1 | 2



Garlic, cloves  
1 | 2



Green Onion  
1 | 2



Lime  
1 | 1



Tomato  
1 | 2



Mayonnaise  
4 tbsp | 8 tbsp



Mexican Seasoning  
1 tbsp | 2 tbsp



Feta Cheese, crumbled  
1/4 cup | 1/4 cup

**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.

1



### Parboil sweet potatoes

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill over medium-high heat (approx. 450°F).

- Quarter **sweet potatoes** lengthwise.
- Add **sweet potatoes**, **1 tsp salt** and **enough water** to cover (by approx. 1-2 inches) to a medium pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- When boiling, reduce heat to medium-high. Simmer uncovered until almost tender, 6-7 min.
- Drain and set aside.

4



### Grill sweet potatoes

- Meanwhile, add **sweet potatoes** to another parchment-lined baking sheet. Drizzle **1 tbsp (2 tbsp) oil** over **potatoes**, then season with **salt** and **pepper**.
- Grill **potatoes** next to **corn**, flipping halfway through, until tender, 3-4 min per side.
- Transfer **potatoes** to the same baking sheet with **corn** and **chicken**.

2



### Prep and make lime aioli

Swap | Chicken Breasts

- Meanwhile, husk **corn**. Peel, then mince or grate **garlic**.
- Thinly slice **green onion**.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Cut **tomato** into 1-inch pieces.
- Pat **chicken** dry with paper towels.
- Add **mayo**, **lime zest**, **garlic**, **½ tsp (1 tsp) lime juice** and **a pinch (2 pinches) of sugar** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

5



### Finish salad

- Add **tomatoes**, **feta**, **remaining Mexican Seasoning** and **1 ½ tbsp (3 tbsp) lime aioli** to a medium bowl.
- When **corn** is cool **enough** to handle, with **corn** on its side, cut **kernels** from **cob**, turning **cob** as you go.
- Add **corn** to the bowl with **tomatoes**. Season with **salt** and **pepper**, then toss to combine.

3



### Prep chicken and grill ingredients

- Add **chicken**, **2 ½ tsp (5 tsp) Mexican Seasoning** and **1 tbsp (2 tbsp) oil** to a medium bowl. Season with **salt** and **pepper**, then toss to coat.
- Add **corn** to one side of the grill. Add **chicken** to the other side of the grill.
- Close lid and grill, turning **corn** occasionally, until tender and grill marks form, 12-14 min.
- Grill **chicken**, flipping once, until cooked through, 5-6 min per side.\*\*
- Transfer **corn** and **chicken** to a parchment-lined baking sheet.

6



### Finish and serve

- Thinly slice **chicken**.
- Divide **chicken**, **salad** and **sweet potato wedges** between plates.
- Sprinkle **green onions** over plate.
- Serve **remaining lime aioli** alongside for dipping.
- Squeeze a **lime wedge** over top, if desired.

## 2 | Prep and make lime aioli

Swap | Chicken Breasts

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

\* 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.