

for the  
little onesPotato  
Rounds

CORN

honey soy chicken  
skewers with tomato  
sauce

# BBQ chicken

Grilled BBQ chicken served alongside golden potato rounds and a crunchy salad with creamy dressing.



35 minutes



2 servings



chicken

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## FROM YOUR BOX

MEDIUM POTATOES	3
CHICKEN TENDERLOINS	300g
PERI PERI SPICE MIX	1 packet
CORN COB	1
BABY COS LETTUCE	1
CARROT	1
AIOLI	100g

## FROM YOUR PANTRY

oil for cooking, salt

## COOKING TOOLS

oven tray, griddle pan or barbecue

Serve the sliced chicken in a wrap with salad, corn kernels and aioli, with a side of chips if you like!

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

*Peri Peri Spice mix: smoked paprika, ground coriander, dried oregano, brown sugar, ground onion powder, garlic powder.*



### 1. Roast the Potatoes

Set oven to 220°C.

Cut **potatoes** into rounds (about 0.5cm thick). Toss with **oil** and **salt** on a lined tray. Roast for 20-25 minutes or until golden and cooked through.

**tip** Make wedges or chips instead, if you prefer!



### 4. Prepare the Salad

Rinse and shred **baby cos lettuce** and grate **carrot**. Toss in a bowl with **1/2 sachet aioli** to dress.

**tip** Make a vinaigrette for the salad, and use all of the aioli for dipping!



### 2. Marinate the Chicken

Toss **chicken** with **peri peri spice mix** and **1 tbsp oil** in a bowl.

**tip** If you are unsure the spice mix will go down well in your family, leave half of the tenderloins plain.



### 5. Finish and Serve

Cut the **corn cob** into **cobettes** and serve on a platter with **chicken**, **roasted potato rounds**, **salad** and remaining **aioli** for dipping.



### 3. Grill the Chicken & Corn

Heat a griddle pan or barbecue over medium-high heat. Remove husks and silks from **corn cob**, rub with **oil**. Grill **corn** and **chicken** until golden and cooked through.

**tip** You can cut the corn into cobettes and boil them if you prefer!