

# BBQ chicken







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

# 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.

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.

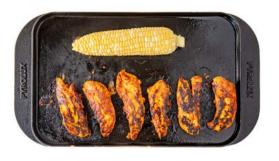
Make a vinaigrette for the salad, and use all of the aioli for dipping!



#### 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.



## 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.

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



## 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.