

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



4 servings



chicken

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FROM YOUR BOX

MEDIUM POTATOES	800g
CHICKEN TENDERLOINS	600g
PERI PERI SPICE MIX	1 sachet
CORN COBS	2
SALAD MIX	1 bag
AIOLI	2 x 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 **salad mix** and dress with **1 sachet aioli**.

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 **2 tbsp oil** in a bowl.

tip If you are unsure the spice mix will go down well with your family, use 1/2 the sachet, or leave half of the tenderloins plain.



5. Finish and Serve

Cut the corn cobs into cobs 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 cobs**, rub with **oil**. Grill corn and chicken until golden and cooked through.

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