





BBQ chicken







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

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 tool S

oven tray, griddle pan or barbecue

Before you start cooking!



1 Roast the Potatoes

Set oven to 220°C.

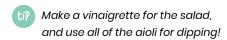
Cut potatoes into rounds (about 0.5cm thick). Toss with oil and salt on a lined tray. Roast for 20-25 minutes or until golden and cooked through.

Make wedges or chips instead, if you prefer!



4 Prepare the SalaD

Rinse salad mix and dress with 1 sachet aioli.





2 Marinate the Chicken

Toss chicken with peri peri spice mix and 2 tbsp oil in a bowl.

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.



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.

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







5. finish and serve

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