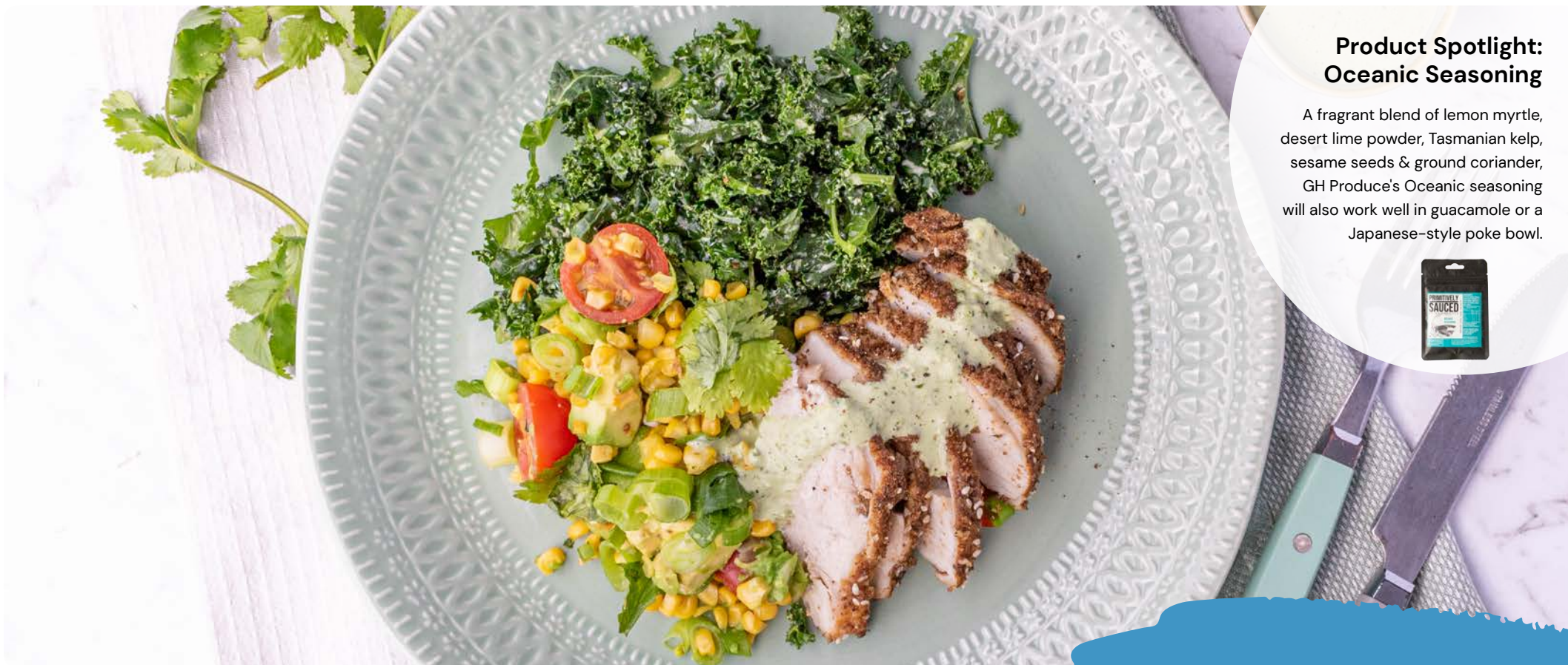




Product Spotlight: Oceanic Seasoning

A fragrant blend of lemon myrtle, desert lime powder, Tasmanian kelp, sesame seeds & ground coriander, GH Produce's Oceanic seasoning will also work well in guacamole or a Japanese-style poke bowl.



Oceanic Chicken

with Jalapeño Mayonnaise

Chicken breast fillets coated in flavourful GH Produce Oceanic Seasoning and served with charred corn salsa, scrunches kale and jalapeño mayonnaise.



35 minutes



4 servings



Chicken

5 May 2023

Switch it up!

Warm up some tortillas, tacos or wraps and serve with your chicken, salsa and mayo.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	35g	32g	16g

FROM YOUR BOX

SKIN-ON CHICKEN BREAST FILLETS	600g
OCEANIC SEASONING	1 sachet
CORN COBS	2
JALAPEÑO	1
CORIANDER	1 packet
DRESSING	1 sachet (100g)
SPRING ONIONS	1 bunch
CHERRY TOMATOES	200g
KALE	1 bunch

FROM YOUR PANTRY

oil for cooking, salt, pepper, apple cider vinegar

KEY UTENSILS

frypan, oven tray, stick mixer or small blender

NOTES

The seasoning mix contains salt and pepper, so you won't need to add more to your chicken.

If you prefer a milder flavour remove the seeds from the jalapeño or omit it all together.

If you don't have a stick mixer or blender you can finely chop the jalapeño and mix with remaining ingredients to combine.



1. ROAST THE CHICKEN

Set oven to 220°C.

Place chicken breast skin-side up on a lined oven tray and slash in 3-4 places. Coat in **oil** and oceanic seasoning (see notes). Roast for 20-25 minutes.



2. CHAR THE CORN

Heat a frypan over medium-high heat with **oil**. Remove kernels from corn cobs. Add to pan as you go and cook for 4-6 minutes until charred. Season with **salt and pepper**.



3. MAKE THE JALAPEÑO MAYO

Roughly chop jalapeño (see notes) and 1/2 coriander. Using a stick mixer, blend with dressing and **1 tbsp vinegar** to smooth consistency.



4. MAKE THE SALSA

Roughly chop spring onions and remaining coriander (including stems). Halve cherry tomatoes. Toss in a bowl with charred corn. Season to taste with **salt and pepper**.



5. SCRUNCH THE KALE

Remove kale leaves from stalks and thinly slice. Massage with 1 tbsp jalapeño mayonnaise to tenderise kale leaves.



6. FINISH AND SERVE

Slice roasted chicken.

Divide salsa and scrunched kale among plates. Top with slices of chicken and serve with jalapeño mayonnaise.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

