



**Product Spotlight:  
Nature's Delight Salsa**

We love this mild salsa by Nature's Delight. It has a clean ingredient list and is naturally gluten-free with no added artificial colours or flavours.



# Mexican BBQ Chicken Platter

with Tomato Salsa

Mexican chicken thighs barbecued with corn cobettes, served on a platter with fresh vegetables, mild tomato salsa and wraps so everyone can DIY their dinner!

20 minutes

2 servings

Chicken

## Picnic!

*We West Aussies love a chance to get outside, and this meal is perfect to take with you. Season the chicken and corn at home, prepare the fresh veg and pack it all up. Use the BBQ at your local park or beach to cook the chicken and corn and enjoy!*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	36g	27g	72g

## FROM YOUR BOX

CHICKEN THIGHS	300g
CORN COB	1
WRAPS	8-pack
AVOCADO	1
TOMATO	1
MILD TOMATO SALSA	1 jar

## FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin, dried oregano

## KEY UTENSILS

frypan, BBQ

## NOTES

Roast or pan-fry the chicken and corn if preferred.

Use wraps to taste. Leftover wraps can be stored and used at a later date for lunch wraps, or add scrambled eggs and cheese for brekky wraps on the go!

**No gluten option - wraps are replaced with corn tortillas.** Follow packet instructions to warm.



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### 1. BBQ THE CHICKEN

Heat a BBQ (see notes) over medium-high heat with **oil**. Coat chicken thighs with **1 tsp cumin, salt and pepper**. Add chicken to BBQ and cook for 6-8 minutes each side.



### 2. ADD CORN TO BBQ

Remove husks and silks from corn and cut into cobs. Coat with **oil, a sprinkle of oregano, salt and pepper**. Add to BBQ and cook for 10 minutes, turning occasionally, or until cooked through.



### 3. WARM THE WRAPS

Heat a frypan over medium-high heat. Add wraps (see notes) to dry frypan and cook according to packet instructions. Wrap the wraps in a clean and dry tea towel to keep them warm until serving.



### 4. PREPARE FRESH ELEMENTS

Slice avocado and dice tomato. Add to a platter.



### 5. FINISH AND SERVE

Add warm wraps, chicken, corn and salsa to platter. Serve tableside for everyone to build their wraps with a side of corn.

**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**

