



Product Spotlight: Lime

Did you know? Seedless limes are classified as parthenocarpic fruit, meaning the flowers don't require pollen to make fruit.

Though some fruits are grown to have no seeds, seedless limes are naturally occurring!



Smoky Chicken

with Sweet Potato Chips and Lime Coleslaw

Smoky rubbed chicken schnitzels cooked on the BBQ with corn cobs, served alongside a lime aioli dressed coleslaw and sweet potato chips.



30 minutes



4 servings



Chicken

Switch it up!

You can use a pre-made Cajun, Mexican or jerk spice mix to flavour the chicken if you have some! The chicken and coleslaw can also be served in hamburger buns or wraps!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	48g	26g	52g

FROM YOUR BOX

SWEET POTATOES	800g
CHICKEN SCHNITZELS	600g
CORN COBS	2
LIME	1
AIOLI	100g
COLESLAW	500g
CORIANDER	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, dried oregano

KEY UTENSILS

oven tray, griddle pan or BBQ

NOTES

You can use ground cumin or ground coriander instead of smoked paprika if preferred!



1. ROAST THE SWEET POTATOES

Set oven to 220°C.

Cut **sweet potatoes** into chips. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 20–25 minutes until cooked through.



4. PREPARE THE COLESLAW

Combine zest and juice from 1/2 lime (wedge remaining) with **aioli**. Toss together with **coleslaw** until combined.



2. PREPARE THE CHICKEN

Coat **chicken** with **1 tsp smoked paprika, 1 tsp oregano, 1 tbsp oil, salt and pepper** (see notes). Set aside.



5. FINISH AND SERVE

Arrange corn, chicken, sweet potatoes and coleslaw on a serving plate. Chop **coriander** and use to garnish. Serve with lime wedges.



3. COOK CORN AND CHICKEN

Heat a griddle pan or BBQ over medium-high heat. Cut **corn** into cobettes and coat with **oil, salt and pepper**. Add to griddle pan along with chicken. Cook chicken for 4–5 minutes each side, rotating corn as you go.



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