



Product Spotlight: Chimichurri

Chimichurri comes in both a green and a red version. It originates from Argentina and Uruguay. We love this full flavoured chimichurri made with quality ingredients.



Chimichurri Chicken and Charred Corn Salad

Chicken fillets grilled with a bright and zingy chimichurri sauce, paired with a medley of charred corn, crispy potatoes, jalapeño and lime.



35 minutes



2 servings



Chicken

Switch it up!

You can toss the salad with some lime zest or juice if you have some! Add some avocado or cherry tomatoes if you want to bulk up the salad.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	41g	30g	68g

FROM YOUR BOX

ROYAL BLUE POTATOES	400g
CORN COBS	2
CHICKEN THIGH FILLETS	300g
CHIMICHURRI SAUCE	1 sachet
RED CAPSICUM	1
LEBANESE CUCUMBER	1
JALAPENO	1
CORIANDER	1 packet

FROM YOUR PANTRY

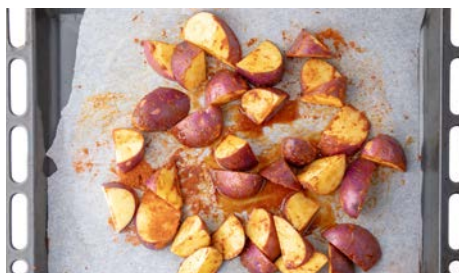
oil for cooking, salt, pepper, smoked paprika, red wine vinegar

KEY UTENSILS

oven tray, frypan with lid

NOTES

Shake the frypan to move the corn kernels around without removing the lid. If you don't have a lid for your frypan you could use another frypan turned upside down and placed on top.



1. ROAST THE POTATOES

Set oven to 220°C. Cut potatoes into angular pieces (3-4cm) and toss on a lined oven tray with **2 tsp paprika, oil, salt and pepper**. Roast in oven for 25-30 minutes until golden and crispy.



2. CHAR THE CORN

Remove corn from cobs and add to frypan over medium-high heat with **oil**. Cover and cook for 5 minutes until charred (see notes). Remove to a large salad bowl.



3. COOK THE CHICKEN

Coat chicken with 1/2 the chimichurri sauce. Add to frypan over medium-high heat with **oil**. Cook for 8-10 minutes turning until cooked through.



4. PREPARE THE SALAD

Meanwhile, dice capsicum, cucumber and jalapeño. Add to salad bowl with corn.



5. TOSS THE SALAD

Toss roast potatoes with salad. Season with **salt and pepper**.



6. FINISH AND SERVE

Divide salad among shallow bowls. Top with chicken. Chop coriander and use to garnish. Stir **2 tsp vinegar** into remaining chimichurri sauce and spoon over bowls to taste.



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