

**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 coriander chimichurri sauce, paired with a medley of charred corn, crispy potatoes and green chilli.



35 minutes



4/6 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
	36g	15g	59g

FROM YOUR BOX

	4 PERSON	6 PERSON
ROYAL BLUE POTATOES	800g	1.2kg
CORN COBS	3	4
CORIANDER	2 packets	3 packets
GARLIC CLOVE	1	2
CHICKEN THIGH FILLETS	600g	600g + 300g
RED CAPSICUM	1	2
LEBANESE CUCUMBER	1	2
GREEN CHILLI	1	2

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.



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1. ROAST THE POTATOES

Set oven to 220°C. Cut **potatoes** into angular pieces (3-4cm) and toss on a lined oven tray with **1 tbsp smoked paprika, oil, salt and pepper**. Roast in oven for 25-30 minutes until golden and crispy.



4. COOK THE CHICKEN

Coat **chicken** with **1 tbsp of the chimichurri sauce**. Add to frypan (or cook on the BBQ) over medium-high heat with **oil**. Cook for 8-10 minutes turning until cooked through.

6P - coat chicken 2 tbsp of the chimichurri sauce.



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.



5. PREPARE THE SALAD

Meanwhile, dice **capsicum, cucumber** and chop **green chilli**. Add to salad bowl with **corn**.

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



3. MAKE CHIMICHURRI SAUCE

Finely chop **coriander** (reserve some for garnish) and crush **garlic**. Add to a bowl along with **1 tbsp water, 1/4 cup olive oil, 3 tbsp vinegar, salt and pepper**. Mix to combine.

6P - use 2 tbsp water, 1/3 cup olive oil and 4 tbsp vinegar.



6. FINISH AND SERVE

Divide **salad** among shallow bowls. Top with **chicken** and **reserved coriander**.

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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

