






Hello Fresh

Cooking Made Easy

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Charred Garlic-Lime Chicken

with Avocado Salsa Verde and Spiced Honey-Butter Corn



Underneath those papery husks, tomatillos are one of summer's most wonderful tomato varieties. After a quick char under the broiler, they become the star of our avocado salsa verde. We'd say it's our favorite condiment, but that spicy honey-butter might just take the cake!

 45 min

 level 2

 nut free

 gluten free



Chicken Breast



Avocado



Jalapeño



Tomatillos



Lime



Garlic



Shallot



Corn



Cilantro



Honey

Ingredients

	2 People	4 People
Chicken Breasts	2	4
Avocado	1	2
Jalapeño	1	2
Tomatillos	8 oz	16 oz
Lime	1	2
Garlic	2 cloves	4 cloves
Shallot	1	2
Corn	2	4
Cilantro	1 bunch	2 bunches
Honey	2 t	4 t
Butter* 1)	2 T	4 T
Olive Oil*	1 T	2 T

*Not Included

Allergens

1) Milk

Tools

Baking Sheet, Zester,
Large Pan, Medium Bowl,
Small Bowl

Nutrition per person Calories: 726 cal | Carbs: 62 g | Fat: 37 g | Protein: 48 g | Fiber: 12 g

Ruler

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1

1 Char the tomatillos: heat broiler to high or oven to 500 degrees. Take the **butter** out of refrigerator and allow to come to room temperature. Remove the papery outer husk from the **tomatillos**, then slice them in half. Toss the **tomatillos** on a baking sheet with ½ tablespoon **olive oil**. Season with **salt** and **pepper**, then place in the oven under the broiler for 4-5 minutes, until charred and soft. Turn off the broiler and reduce heat to 400 degrees.



3

2 Prep the ingredients: Meanwhile, zest and halve the **lime**. Mince or grate the **garlic**. Mince the **shallot**. Mince the **jalapeño**, removing the ribs and seeds if you prefer less heat.

3 Cook the chicken: rub the **chicken breasts** with ½ tablespoon **olive oil**, **half the garlic**, **half the lime zest**, and a pinch of **salt** and **pepper**. Heat a large pan over medium-high heat and sear the **chicken** for 2-3 minutes per side, until golden brown. Transfer to the same baking sheet you cooked the tomatillos on and place in the oven to finish cooking for 10-12 minutes, until juices run clear when pierced with a knife. Let rest 5 minutes, then thinly slice.



4

4 Char the corn: meanwhile, add the **corn** to the same pan you cooked the chicken in over medium-high heat. Cook, turning occasionally, until charred on all sides.

5 Make the avocado salsa verde: while the corn cooks, chop the **tomatillos** and **cilantro leaves**. Halve, pit, and cut the **avocado** into ½-inch cubes. In a medium bowl, combine the **avocado**, **tomatillos**, **remaining lime zest**, **remaining garlic**, **shallot**, **half the jalapeño**, **half the cilantro**, and the **lime juice**. Season with **salt** and **pepper**.



5

6 Make the spiced honey butter: in a small bowl, combine 2 tablespoons **butter**, 2 teaspoons **honey**, and **as much jalapeño as you like**. Season with **salt** and **pepper**.

7 Rub the charred corn with the **honey butter** and sprinkle with remaining **cilantro**. Serve alongside the **sliced chicken**, topped with the **avocado salsa verde**. Enjoy!