

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 guick 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











Jalapeño



Tomatillos





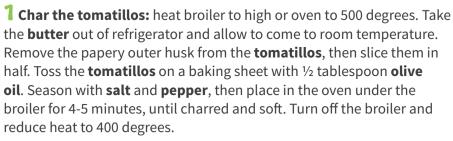






Ingredients		2 People	4 People	*Not Included	. <u>=</u> _
Chicken Breasts		2	4		
Avocado		1	2	Allergens	½ in ¾ in
Jalapeño		1	2	1) Milk	
Tomatillos		8 oz	16 oz		
Lime		1	2		.⊑_
Garlic		2 cloves	4 cloves	_	7,4
Shallot		1	2	Ruler	.⊑_
Corn		2	4	_	6
Cilantro		1 bunch	2 bunches	Tools	
Honey		2 t	4 t	Baking Sheet, Zester, Large Pan, Medium Bowl,	
Butter*	1)	2 T	4 T		
Olive Oil*		1 T	2 T		
Nutrition per person Calories: 726 cal Carbs: 62 g Fat: 37 g Protein: 48 g Fiber: 12 g				Small Bowl	







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 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.
- **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!