



# GARLIC-CUMIN GRILLED CHICKEN SANDOS

with Zucchini-Corn Salad & Lime Mayo

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Corn



1 | 2  
Lime



1 | 2  
Zucchini



1 | 2  
Tomato



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



10 oz | 20 oz  
Chicken Cutlets



1 tsp | 2 tsp  
Garlic Powder



1 tsp | 2 tsp  
Cumin



2 | 4  
Brioche Buns  
Contains: Wheat



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HELLO

### GRILLED CORN

Grilling corn kernels in a foil packet = smoky, buttery flavor + easy cleanup!

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1010





## BUST OUT

- Grill
- Can opener
- Strainer
- Paper towels
- Aluminum foil
- Zester
- Small bowl
- 2 Large bowls

- Kosher salt
  - Black pepper
  - Cooking oil (5 tsp | 5 tsp)
  - Butter (2 TBSP | 4 TBSP)
- Contains: Milk

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



### 1 START PREP & GRILL CORN

- Preheat a **well-oiled grill (or grill pan)** to medium-high heat. **Wash and dry produce.**
- Drain **corn**, then pat dry with paper towels.
- Place corn and **2 TBSP butter (4 TBSP for 4 servings)** in the center of a large piece of foil (**about 12-by-12 inches**); season with a **big pinch of salt** and tightly cinch into a packet. Place packet in the center of a second large piece of foil and cinch tightly to seal. (**For 4, divide corn between two large pieces of foil and double-wrap packets as instructed.**)
- Add **corn packet** to grill (**or grill pan**); grill until warmed through, 4-5 minutes per side. **TIP: Watch carefully to avoid scorching!**



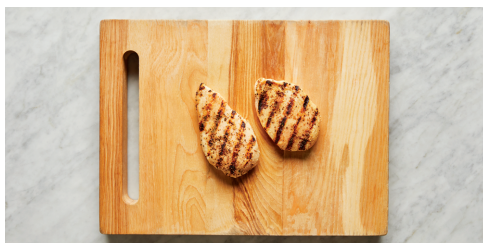
### 2 FINISH PREP & MIX MAYO

- While corn cooks, zest and quarter **lime**. Trim and halve **zucchini** lengthwise. Lay flat and slice into ½-inch-thick planks. Dice **tomato** into ½-inch pieces.
- In a small bowl, combine **mayonnaise** and **juice from one lime wedge (two wedges for 4 servings)**; season with **salt** and **pepper**.



### 3 GRILL ZUCCHINI

- In a large bowl, toss **zucchini** with a **large drizzle of oil** to coat; season with **salt** and **pepper**.
- Add zucchini to grill (**or grill pan**); grill until tender and lightly charred, 2-3 minutes per side; transfer to a plate. (**You may need to work in batches for 4 servings.**)



### 4 GRILL CHICKEN

- Pat **chicken\*** dry with paper towels. Rub with a **drizzle of oil**; season all over with **garlic powder, cumin, salt, and pepper**.
- Add chicken to grill (**or grill pan, working in batches for 4 servings**); grill until chicken is cooked through and lightly charred, 3-5 minutes per side (**grills can vary—lower heat if chicken begins to brown too quickly**). Transfer to a cutting board.



### 5 ASSEMBLE SALAD

- Once cool enough to handle, cut **zucchini** crosswise into ½-inch pieces; transfer to a second large bowl. Carefully open **corn packet (watch out for steam!)**.
- Add **corn and its juices** and **tomato** to bowl; toss with **lime zest** and **juice from two lime wedges (four wedges for 4 servings)**. Taste and season with **salt** and **pepper**.



### 6 GRILL BUNS

- Halve **buns**. Brush cut sides with a **drizzle of oil**. (**If using a grill pan, heat a drizzle of oil over medium-high heat.**) Add buns to grill (**or grill pan**), cut sides down; grill until toasted, 30-60 seconds. **TIP: Watch carefully to avoid burning!**



### 7 FINISH & SERVE

- Spread cut sides of **buns** with as much **lime mayo** as you like. Fill buns with **chicken**.
- Divide **sandos** between plates; serve with **grilled zucchini-corn salad (draining first)**, any **remaining lime wedges**, and any remaining lime mayo on the side.

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\*Chicken is fully cooked when internal temperature reaches 165°.

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