



FIERY MEXICAN-STYLE CHICKEN

with Charred Corn Salad & Tomato-Jalapeño Salsa

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Tomatoes



¼ oz | ½ oz
Cilantro



1 | 2
Lime



1 | 2
Onion



1 | 2
Jalapeño



1 | 2
Corn



10 oz | 20 oz
Chicken Cutlets



1 tsp | 2 tsp
Garlic Powder



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HELLO

TOMATO-JALAPEÑO SALSA

A cooked salsa that's spicy and jammy
and adds depth of flavor

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 450



DRY, DRY AGAIN

Drying the corn in Step 2 ensures it gets golden brown and blistered with charred spots (rather than steamy and mushy).

BUST OUT

- Strainer
- Paper towels
- Large pan
- Large bowl
- Plastic wrap
- Mallet
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Wash and dry produce.
- Dice **tomatoes** into ½-inch pieces. Mince **cilantro**. Quarter **lime**. Halve, peel, and finely dice **onion**. Halve **jalapeño** lengthwise, removing ribs and seeds for less heat; thinly slice into half-moons.



4 START CORN SALAD

- While chicken cooks, add **half the tomatoes**, **half the cilantro**, and **juice from two lime wedges** (four wedges for 4 servings) to bowl with **charred corn**; stir to combine. Taste and season with **salt** and **pepper**.



2 CHAR CORN

- Drain and rinse **corn**; dry thoroughly with paper towels, removing as much moisture as possible.
- Heat a **drizzle of oil** in a large pan over high heat. Add corn and cook, stirring occasionally, until golden brown and lightly charred in spots, 4-6 minutes. **TIP: If corn begins to pop, cover pan.**
- Turn off heat; season with **salt** and **pepper** and transfer to a large bowl. Wipe out pan.



5 COOK SALSA & FINISH SALAD

- Heat a **drizzle of oil** in pan used for chicken over medium heat. Add **onion**, **jalapeño**, and **remaining tomatoes**; cook, stirring occasionally, until browned and softened, 2-3 minutes. Season with **salt** and **pepper**.
- Add **¼ cup water** (½ cup for 4 servings) and simmer until tomatoes and onion are jammy and water has evaporated, 2-3 minutes. Stir in **1 TBSP butter** (2 TBSP for 4) until melted. Remove from heat.
- Add **half the tomato-jalapeño salsa** to bowl with **charred corn salad**; toss to combine (you'll use the rest of the salsa in the next step).



3 COOK CHICKEN

- Meanwhile, pat **chicken*** dry with paper towels; place between 2 large pieces of plastic wrap. Pound with a mallet or rolling pin until chicken is about ½ inch thick. Season all over with **garlic powder**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in pan used for corn over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat; transfer to a cutting board. Wipe out pan.



6 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide **charred corn salad** between bowls; top with chicken and **remaining tomato-jalapeño salsa**. Garnish with **remaining cilantro** and serve with **remaining lime wedges** on the side.

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