



Green Goddess Chicken

with Pickled Radishes

Grill

30 Minutes



Chicken Thighs/Leg



Green Onions



Dill



Mayonnaise



Spring Mix



White Wine Vinegar



Radishes



Mini Cucumber



Avocado



Garlic

HELLO PICKLED RADISH

Enhance the natural pepperiness of the radish with a quick pickle!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill. While you prep, preheat grill to 400F over medium heat.

Bust Out

Measuring spoons, large bowl, small bowl, paper towels, whisk, medium bowl

Ingredients

| | 2 Person | 4 Person |
|----------------------|----------|----------|
| Chicken Thighs/Leg * | 310 g*** | 620 g*** |
| Green Onions | 2 | 4 |
| Dill | 7 g | 7 g |
| Mayonnaise | 2 tbsp | 4 tbsp |
| Spring Mix | 56 g | 113 g |
| White Wine Vinegar | 2 tbsp | 4 tbsp |
| Radishes | 6 | 12 |
| Mini Cucumber | 66 g | 132 g |
| Garlic | 6 g | 12 g |
| Avocado | 1 | 2 |
| Sugar* | ¼ tsp | ½ tsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

*** Minimum weight on chicken

† Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Quick pickle radish

Slice **radish** into ¼-inch rounds. Whisk together **half the vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a small bowl. Add the **radish**. Season with **salt**, then toss to combine. Set aside.



Prep

While the **radishes** pickle, slice **cucumber** into ¼-inch rounds. Finely chop **dill**. Thinly slice **green onions**. Peel, then mince or grate the **garlic**. Pat **chicken** dry with paper towels, then season with **salt** and **pepper**.



Make green goddess dressing.

Peel, pit, then cut **half the avocado** into ¼-inch pieces. Using a fork, mash the **remaining avocado** in a large bowl. Add **mayo**, **dill**, **remaining vinegar**, **½ tbsp water** (dbl for 4 ppl) and **half the green onions** to the large bowl with the **avocado**. Stir to combine. Season with **salt** and **pepper**.



Grill chicken

Add **chicken**, **garlic** and **½ tbsp oil** (dbl for 4 ppl) to a medium bowl. Toss to coat. Add **chicken** to grill and reduce heat to medium, then close lid and grill until **chicken** is cooked through, flipping once, 6-8 min per side.**



Finish and serve

Thinly slice **chicken**. Add **spring mix** and **cucumbers** to the large bowl with the **green goddess dressing**. Toss to combine. Divide **salad** between plates. Top with **chicken**, **pickled radishes** and **remaining avocado**. Sprinkle **remaining green onions** over top.

Dinner Solved!