



Cheesy Mexican Hasselback Chicken

with Charred Corn Salad

Grab your Meal Kit with this symbol



Tex-Mex Spice Blend



Chicken Breast



Enchilada Sauce



Shredded Cheddar Cheese



Mini Flour Tortillas



Corn



Cos Lettuce



Cucumber



Tomato

Hands-on: 25 mins
Ready in: 30 mins

Eat me early

Add flavour to every part of your meal by using the helpful technique of hasselback on chicken breast! With some mild spices, tasty sauce and a sprinkling of cheese, baked chicken breast is transformed into a fiesta of flavour.

Pantry items

Olive Oil, White Wine Vinegar, Honey

Before you start

Our fruit and veggies need a little wash first!

You will need

Two oven trays lined with baking paper ·
Medium frying pan

Ingredients

	4 People
olive oil*	refer to method
Tex-Mex spice blend	1½ sachets
chicken breast	1 packet
enchilada sauce	1 sachet (150g)
shredded Cheddar cheese	1 packet (100g)
mini flour tortillas	6
corn	1 cob
cos lettuce	1 head
cucumber	1
tomato	1
white wine vinegar*	2 tsp
honey*	1 tsp

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2310kJ (551Cal)	537kJ (128Cal)
Protein (g)	50.2g	11.7g
Fat, total (g)	23.0g	5.4g
- saturated (g)	9.0g	2.1g
Carbohydrate (g)	33.2g	7.7g
- sugars (g)	7.1g	1.6g
Sodium (g)	901mg	210mg

Allergens

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)



1. Bake the chicken

SPICY! This is a mild spice blend, but feel free to use less if you are sensitive to heat! Preheat the oven to **220°C/200°C fan-forced**. In a medium bowl, combine **1 1/2 sachets Tex-Mex spice blend** with a **drizzle of olive oil**. Add the **chicken breast** and toss to coat. Place the **chicken** on an oven tray lined with baking paper. Cut deep slices across the **chicken breast** at 1cm intervals, taking care not to cut all the way through. Fill the slices with the **enchilada sauce** and **shredded Cheddar cheese**. Bake until cooked through, **14-18 minutes**.

TIP: Cook times will vary depending on the size of the fillet.



4. Char the corn

Heat a medium frying pan over a high heat. Add the **corn** kernels and cook, tossing occasionally, until golden and lightly charred, **4-5 minutes**. Remove the pan from the heat.

TIP: Cover the pan with a lid if the kernels are "popping" out.



2. Bake the tortilla chips

While the chicken is baking, cut the **mini flour tortillas** into 3cm wedges. Spread over a second oven tray lined with baking paper. Brush (or spray) with **olive oil** and season with a **pinch of salt** and **pepper**, then arrange in a single layer. Bake until lightly golden and crisp, **6-8 minutes**.

TIP: Keep an eye on them. You want them crisp, but not burnt!



5. Make the salad

In a large bowl, combine the **white wine vinegar**, **honey**, **1 tbs olive oil** and a **pinch of salt** and **pepper**. Add the **cos lettuce**, charred **corn**, **cucumber** and **tomato**. Just before serving, toss to coat.



3. Prep the veggies

Slice the kernels off the **corn** cob. Shred the **cos lettuce**. Roughly chop the **cucumber** and **tomato**.



6. Serve up

Divide the Mexican hasselback chicken and charred corn salad between plates. Spoon any juices from the oven tray over the chicken and serve with the tortilla chips.

Enjoy!