

# 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





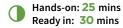
Cos Lettuce





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	<b>1 sachet</b> (150g)
shredded Cheddar cheese	<b>1 packet</b> (100g)
mini flour tortillas	6
corn	1 cob
cos lettuce	1 head
cucumber	1
tomato	1
white wine vinegar*	2 tsp
honey*	1 tsp

<sup>\*</sup>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** 



### 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.



## 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!



## 3. Prep the veggies

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



## 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.



# 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.



# 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!**