



Cheesy Texan Chicken & Potato Fries

with Tomato Salad

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Potato



Smoked Cheddar Cheese



Chicken Thigh



Tex-Mex Spice Blend



Diced Tomatoes with Onion & Garlic



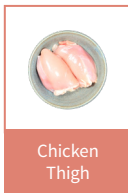
Snacking Tomatoes



Carrot



Mixed Salad Leaves



Chicken Thigh

Prep in: 15-25 mins
Ready in: 30-40 mins



Calorie Reduced*
**Custom recipe is not Calorie Reduced*

A speedy and easy dinner delight is always a household favourite. In tonight's tasty number, Texan chicken takes centre-stage and is perfectly accompanied by potato fries and a tomato salad.

Eat Me Early

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
smoked Cheddar cheese	1 medium packet	2 medium packets
chicken thigh	1 medium packet	2 medium packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
diced tomatoes with onion & garlic	½ medium packet	1 medium packet
snacking tomatoes	1 medium packet	2 medium packets
carrot	1	2
mixed salad leaves	1 small packet	1 medium packet
vinegar* (white wine or balsamic)	drizzle	drizzle
chicken thigh**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1933kJ (462Cal)	313kJ (75Cal)
Protein (g)	42.3g	6.8g
Fat, total (g)	16g	2.6g
- saturated (g)	6.8g	1.1g
Carbohydrate (g)	36.1g	5.8g
- sugars (g)	12.8g	2.1g
Sodium (mg)	1057mg	171mg
Dietary Fibre (g)	9.3g	1.5g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2760kJ (660Cal)	352kJ (84Cal)
Protein (g)	72.6g	9.3g
Fat, total (g)	24.4g	3.1g
- saturated (g)	9.4g	1.2g
Carbohydrate (g)	36.3g	4.6g
- sugars (g)	12.9g	1.6g
Sodium (mg)	1159mg	148mg
Dietary fibre	9.3g	1.2g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW21



1



Bake the potato fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the fries between two trays.

Little cooks: Help out by tossing the fries with the olive oil and salt.

3



Make the salad

- Meanwhile, halve **snacking tomatoes**.
- Grate **carrot**.
- In a second medium bowl, combine **snacking tomatoes, carrot, mixed salad leaves** and a drizzle of **olive oil** and **vinegar**. Season to taste.

Little cooks: Take the lead by tossing the salad!

2



Cook the chicken

- Meanwhile, grate **smoked Cheddar cheese**.
- Place **chicken thigh** between two sheets of baking paper. Pound with a meat mallet or rolling pin until an even thickness, about 1cm-thick.
- In a medium bowl, combine **Tex-Mex spice blend**, a drizzle of **olive oil** and a pinch of **salt**. Add **chicken**, turning to coat.
- Place **chicken** on a second lined oven tray.
- Spread **diced tomatoes with onion & garlic** (see ingredients) over chicken, then sprinkle with **smoked Cheddar cheese**.
- Bake until chicken is cooked through (when no longer pink inside) and cheese is melted and golden, **8-12 minutes**.

Custom Recipe: If you've doubled your chicken thigh, prepare and cook chicken as above. Spread chicken over two lined oven trays if your tray is getting crowded.

4



Serve up

- Divide cheesy Texan chicken, potato fries and tomato salad between plates.
- Spoon over the remaining sauce from the tray to serve. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.au/rate