

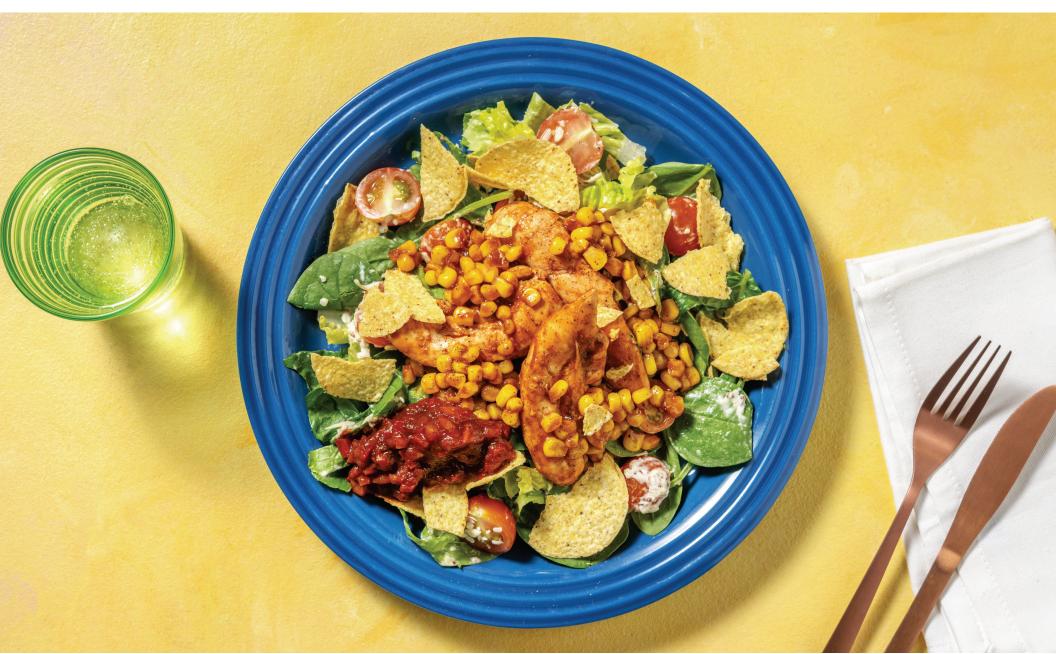
## Buffalo Chicken Salad with Cheese, Corn Chips & Mustard Mayo

Grab your Fresh & Fast Meal Kit

FRESH & FAST

Box to plate: 15 mins

Eat me early



# Get ready

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and

#### You'll need

(along with the basics)



### From the pantry





Salt & Pepper

### From the cool pouch

	2P	4P
Chicken Tenderloins	1 small pkt	1 large pkt
Mustard Mayo	1 medium pkt	1 large pkt
Shredded Cheddar Cheese	1 medium pkt	1 large pkt
Tomato Salsa	1 medium pkt	1 large pkt

#### 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.

## 1. Sizzle



tossing to coat

Drain sweetcorn

3-4 mins

All-American

Spice Blend





Chicken Tenderloins

Sweetcorn



**BBQ Sauce** 

• In a bowl, combine spice blend and

a drizzle of olive oil. Add chicken,

• Heat oil in a frying pan over high

heat. Cook chicken on one side until browned, 3-4 mins. Flip chicken,

then add corn and cook until corn is charred and chicken is cooked through (no longer pink inside),

· Remove pan from heat, then add BBQ sauce, turning chicken to coat





2. Chop



Tomatoes

**Baby Cos** Lettuce

**Baby Spinach** Leaves





Mustard Mayo

**Shredded Cheddar** 

- Meanwhile, halve tomatoes. Chop cos lettuce
- In a bowl, combine tomatoes, spinach, lettuce, mustard mayo, cheese and a drizzle of olive oil. Season

3. Serve





Corn Chips

**Tomato Salsa** 

- Plate up salad. Top with chicken
- Break over corn chips (1/2 packet for 2P / 1 packet for 4P)
- · Top with salsa to serve







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