

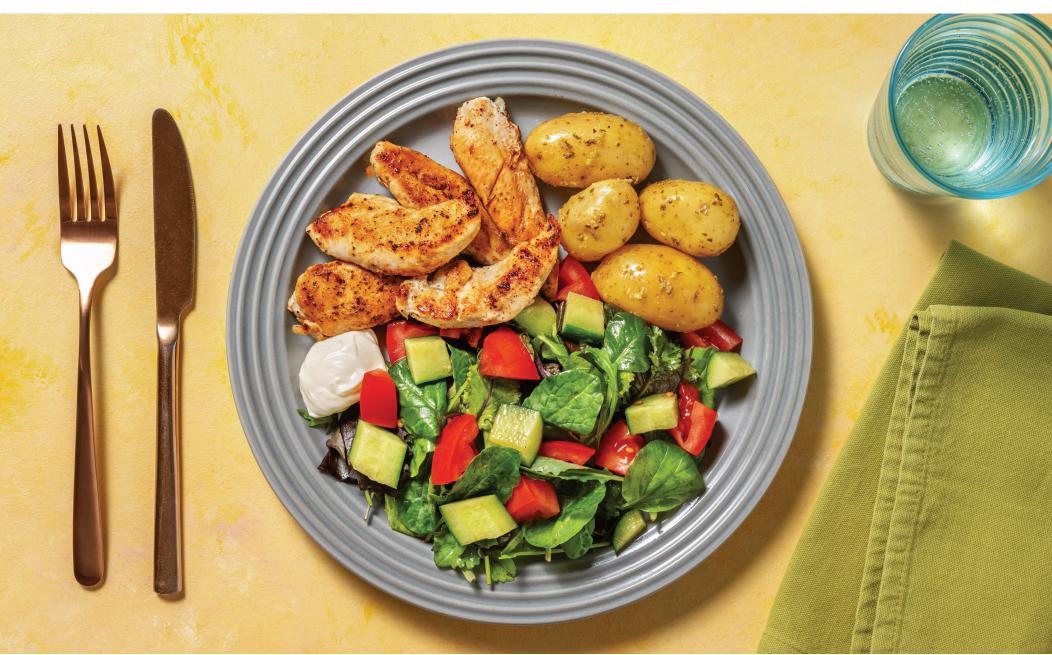
All-American Chicken with Garlic-Herb Potatoes & Salad

FRESH & FAST

Box to plate: 15 mins

Eat Me Early

KID FRIENDLY





Get ready

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

You'll also need to give your

You'll need

(along with the basics)





1. Sizzle



Chicken

Tenderloins



All-American Spice Blend

2. Toss





Cucumber



Mixed Salad Leaves

Mustard Cider Dressing

3. Zap





Roasted Potatoes with Garlic Herb Butter

Smokey Aioli

From the pantry





Salt & Pepper

From the cool pouch

2P Chicken 1 small 1 large **Tenderloins** pkt pkt Mustard 2 pkts 1 pkt Cider Dressing

Potatoes With Garlic **Herb Butter**

Smokey Aioli 1 medium

- Heat olive oil in a frying pan over medium-high heat
- Cook chicken until golden and cooked through, 3-4 mins each side
- · In the last minute of cook time, sprinkle over the **spice blend** and toss to coat
- Chop tomato and cucumber
- In a bowl, combine salad leaves, tomato and cucumber
- · Add dressing, then toss and season
- Meanwhile, prick a few holes in potato container
- Microwave potatoes until soft and steaming, 4-5 mins
- · Plate up chicken, potatoes and salad. Serve with smokey aioli

Roasted

1 medium

2 medium pkts

2 medium







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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.