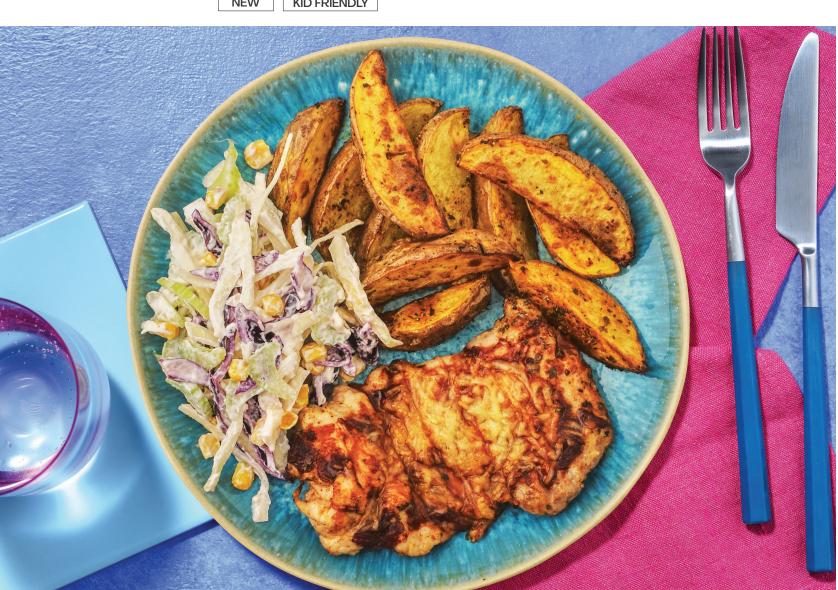


Cheesy Mexican Hasselback Chicken with Potato Wedges & Creamy Corn Slaw

NEW

KID FRIENDLY



Grab your meal kit with this number







Chicken Thigh

Enchilada Sauce



Shredded Cheddar



Cheese



Sweetcorn

Shredded Cabbage



Mayonnaise





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



What do you get when you take all your favourite enchilada ingredients out of the tortilla and bake them onto juicy chicken breast? Only the most flavourful, delicious chicken you've ever tasted! Follow the steps and prep the chicken with deep scores to let those flavours penetrate even further.

Pantry items

Olive Oil

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
Tex-Mex spice blend	1 medium sachet	1 large sachet	
chicken thigh	1 medium packet	2 medium packets OR 1 large packet	
enchilada sauce	½ medium packet	1 medium packet	
shredded Cheddar cheese	1 medium packet	1 large packet	
celery	1 stalk	2 stalks	
sweetcorn	1 medium tin	1 large tin	
shredded cabbage mix	1 medium packet	1 large packet	
mayonnaise	1 medium packet	1 large packet	

Nutrition

*Pantry Items

Per Serving	Per 100g
2770kJ (662Cal)	466kJ (111Cal)
40.6g	6.8g
36.2g	6.1g
11g	1.9g
50.3g	8.5g
26.3g	4.4g
1272mg	214mg
5.6g	0.9g
	2770kJ (662Cal) 40.6g 36.2g 11g 50.3g 26.3g 1272mg

The quantities provided above are averages only.

Allergens

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

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



Bake the wedges

- Preheat oven to 240°C/220°C fan-forced. Cut potato into wedges.
- SPICY! This is a mild spice blend, but use less if you're sensitive to heat! Place
 on a lined oven tray and sprinkle over half the Tex-Mex spice blend.
 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 between two trays.



Make the slaw

- Meanwhile, thinly slice celery. Drain sweetcorn.
- In a medium bowl, combine celery, corn, shredded cabbage mix, mayonnaise and a drizzle of olive oil. Season to taste.

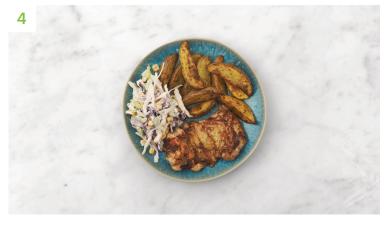
Little cooks: Kids can help combine the ingredients for the slaw!



Make the hasselback chicken

- Cut deep slices, taking care to not slice all the way through, across **chicken thigh** in 1cm intervals.
- Place chicken on a second lined oven tray, sprinkle with remaining
 Tex-Mex spice blend, drizzle with olive oil and toss to coat.
- Spoon enchilada sauce (see ingredients) over the chicken, then top with shredded Cheddar cheese.
- Bake **chicken** until cooked through, **12-14 minutes**.

TIP: Chicken is cooked through when it's no longer pink inside.



Serve up

• Divide cheesy Mexican chicken, potato wedges and creamy corn slaw between plates. Enjoy!









If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

