



Cheesy Mexican Hasselback Chicken

with Potato Wedges & Creamy Corn Slaw

NEW

KID FRIENDLY

Grab your meal kit with this number

4



Potato



Tex-Mex Spice Blend



Chicken Thigh



Enchilada Sauce



Shredded Cheddar Cheese



Celery



Sweetcorn



Shredded Cabbage Mix



Mayonnaise



Chicken Breast



Chicken Thigh

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

Eat Me Early

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

	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

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2770kJ (662Cal)	466kJ (111Cal)
Protein (g)	40.6g	6.8g
Fat, total (g)	36.2g	6.1g
- saturated (g)	11g	1.9g
Carbohydrate (g)	50.3g	8.5g
- sugars (g)	26.3g	4.4g
Sodium (mg)	1272mg	214mg
Dietary Fibre (g)	5.6g	0.9g

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](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



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.*

3



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!*

2



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.*

4



Serve up

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

We're here to help!

Scan here if you have any questions or concerns

2024 | CW28



CUSTOM OPTIONS



SWAP TO CHICKEN BREAST

Follow method above, baking for 12-16 minutes.



DOUBLE CHICKEN THIGH

Follow method above, cooking in batches if necessary.

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

