



GARLIC LIME CHICKEN

with Avocado Tomatillo Salsa



HELLO TOMATILLOS

These tart and juicy baubles are a part of the gooseberry family.

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 640



Lime



Tomatillos



Shallot



Corn on the Cob



Honey



Garlic



Jalapeño



Chicken Breasts



Avocado

START STRONG

Peel away and discard the papery leaves from the tomatillos before you prep them. We also recommend giving them a quick rinse to remove their natural, sticky coating.

BUST OUT

- Baking sheet
- Zester
- Large pan
- Sugar (1 tsp | 2 tsp)
- Olive oil (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Medium bowl
- Small bowl

INGREDIENTS

Ingredient 2-person | 4-person

- Tomatillos 8 oz | 16 oz
- Corn on the Cob 2 | 4
- Lime 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Shallot 1 | 2
- Jalapeño 1 | 2
- Chicken Breasts 12 oz | 24 oz
- Honey ½ oz | 1 oz
- Avocado 1 | 1

HELLO WINE



PAIR WITH
Barquette Monterey County
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1 BROIL VEGGIES

Wash and dry all produce. Heat broiler to high or oven to 500 degrees. Remove husks from **tomatillos**, then halve. Toss on a baking sheet with a large drizzle of **olive oil** and arrange cut-side down. Add **corn** to sheet. Season both with **salt** and **pepper**. Broil or bake until soft, 8-10 minutes. Remove from sheet and let cool. Set oven to 400 degrees.



4 MAKE SALSA

Place **tomatillos** in a medium bowl and mash with a fork (they should still be slightly chunky). Halve, pit, and peel **avocado**, then cut into ½-inch cubes. Add to bowl with tomatillos along with remaining **zest**, remaining **garlic**, **shallot**, half the **jalapeño** (use less to taste), **juice** from lime halves, and **1 tsp sugar**. Season with **salt** and **pepper**.



2 PREP

Meanwhile, take out **2 TBSP butter** and let sit at room temperature to soften. Zest **lime** until you have 1 tsp, then cut into halves. Mince or grate **garlic**. Halve, peel, and mince **shallot** until you have 2 TBSP. Mince **jalapeño**, removing ribs and seeds if you prefer less heat.



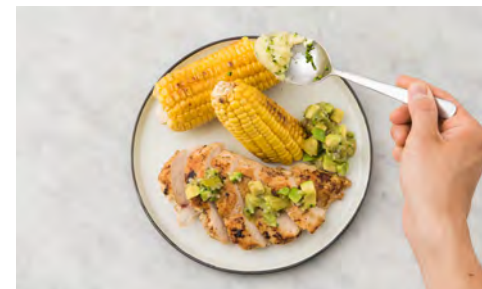
5 MAKE HONEY BUTTER

In a small bowl, mix **butter**, remaining **honey**, and as much of the remaining **jalapeño** as you like. Season with **salt** and **pepper**.



3 COOK CHICKEN

Heat a large pan over medium-high heat. Rub **chicken** with a drizzle of **olive oil**, half the **garlic**, half the **zest**, **1 tsp honey** (we sent more), and a pinch of **salt** and **pepper**. Add to pan and sear until browned, 1-2 minutes per side. Place on a baking sheet. (**TIP:** You can use sheet from step 1.) Roast until no longer pink in center, 10-12 minutes.



6 FINISH AND SERVE

Let **chicken** rest 5 minutes after removing from oven, then thinly slice. Rub **corn** with **honey butter**. Divide corn and chicken between plates. Spoon **salsa** over chicken and serve.

GOLDEN!

Honey, butter, and corn together can only mean the ultimate in delectable sweetness.

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