

DINNERLY



Grilled Tex-Mex Chicken Breast with Buttery Corn & Tomato Salad



30-40min



2 Servings

This meal is summer on a plate. Juicy chicken breast goes from wow to YOWZA with the simple addition of our taco seasoning and some time on the grill. It's served with seasonal sides: grilled corn and fresh tomatoes and cucumbers. We've got you covered!

WHAT WE SEND

- ¼ oz taco seasoning
- 10 oz pkg boneless, skinless chicken breast
- 2 ears of corn
- 2 plum tomatoes
- 1 cucumber

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- apple cider vinegar (or red wine vinegar)
- sugar
- butter ⁷

TOOLS

- grill or grill pan

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

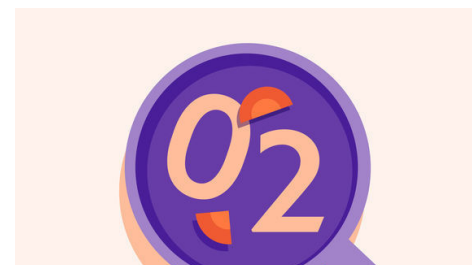
NUTRITION PER SERVING

Calories 590kcal, Fat 34g, Carbs 38g, Protein 38g



1. CHICKEN VARIATION

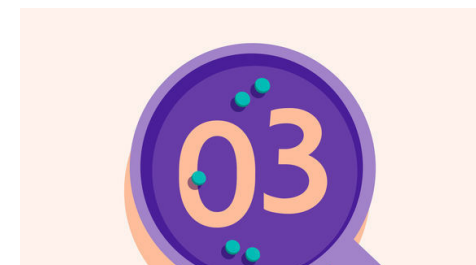
In a small bowl, combine **2 teaspoons taco seasoning** with **1 tablespoons oil**. Rub all over **chicken**, then season with **salt**. Set aside at room temperature to marinate.



2. Prep ingredients

Place **2 tablespoons butter** in a small bowl to soften.

Finely chop **1 teaspoon garlic**. Shuck **corn**, removing any strings; rub with **oil** and season with **a pinch each of salt and pepper**. Cut **tomato** and **cucumber** (peel if desired) in half lengthwise, then thinly slice into half moons.

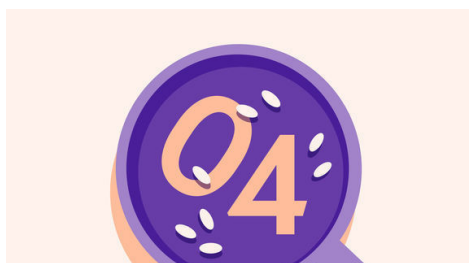


3. Make salad & butter

Preheat a grill or grill pan to high.

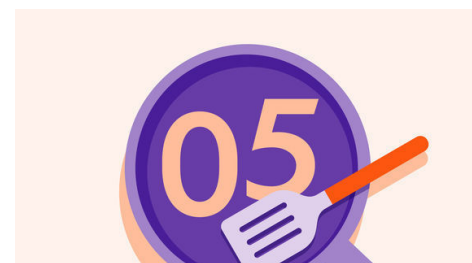
In a medium bowl, whisk together ½ **teaspoon of the chopped garlic**, **2 tablespoons oil**, **1 tablespoon vinegar**, and **1 teaspoon sugar**. Stir in **tomatoes** and **cucumbers**; season to taste with **salt** and **pepper**.

To bowl with **softened butter**, add **remaining chopped garlic** and **a pinch each of salt and pepper**; mash with a fork to combine.



4. Grill chicken & corn

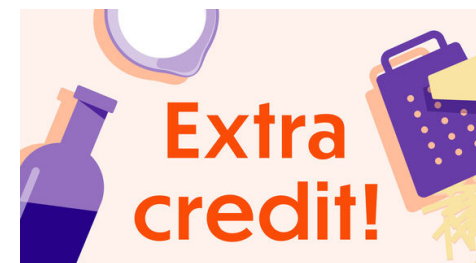
Reduce grill or grill pan heat to medium-high. Add **chicken** to one side of grill and **corn** to other side (in batches, if necessary). Cover and cook, turning once or twice, until chicken is cooked through, 3–4 minutes per side, and corn is slightly charred in spots, 8–10 minutes.



5. Finish & serve

Transfer **chicken** and **corn** to a cutting board. Let chicken rest, about 3 minutes, then slice, if desired. Let corn cool slightly, then spread with **garlic butter**.




Serve **chicken** with **corn** and **tomato salad** alongside. Drizzle with **any remaining dressing**, if desired. Enjoy!



6. No grill, no problem!

Preheat broiler with top oven rack 6 inches from heat source. On a rimmed baking sheet, add chicken to one side and corn to the other side (in batches if necessary). Cook chicken until an instant-read thermometer inserted into the thickest part reads 165°F, 4–5 minutes per side. Cook corn until slightly charred in spots, about 8–10 minutes.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**