



- In your box**
- 2 tsp. Chimichurri Seasoning
  - 1 oz. Chipotle Mayonnaise
  - 1/2 fl. oz. Apple Cider Vinegar
  - 1/2 oz. Cilantro
  - 1 Lime
  - 2 Garlic Clove
  - 13 oz. Boneless Skinless Chicken Breasts
  - 6 fl. oz. Canola Oil
  - .33 cup Tempura Mix
  - 12 oz. Red Potatoes



## Fried Chicken with Chipotle-Lime Aioli and cilantro-garlic potatoes

NUTRITION per serving—Calories: 690, Carbohydrates: 47g, Fat: 39g, Protein: 42g, Sodium: 1473mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*\*Nutritional information may vary if you selected antibiotic-free chicken breasts as your protein*

Prep & Cook Time  
**35-45 min.**

Cook Within  
**5 days**

Difficulty Level ●●●  
**Expert**

Spice Level ●○○○  
**Mild**

## ① You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Medium Non-Stick Pan, Baking Sheet, 3 Mixing Bowls

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



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### Prepare the Ingredients

- Halve **lime** lengthwise. Cut one half into wedges and juice the other half.
- Mince **garlic**.
- Cut **potatoes** into 1" dice.
- Mince **cilantro** (no need to stem).
- Pat **chicken breasts** dry and, on a separate cutting board, cut lengthwise into 3/4" strips. Season all over with **seasoning blend**.



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### Roast the Potatoes

- Place **potatoes** on prepared baking sheet and toss with 1 Tbsp. **olive oil**, 1/4 tsp. **salt**, and 1/4 tsp. **pepper**. Massage oil into potatoes.
- Spread into a single layer and roast in hot oven until browned and tender, 20-25 minutes.
- While potatoes roast, make sauce and aioli.



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### Make the Sauce and Aioli

- In a mixing bowl, combine **apple cider vinegar**, 4 tsp. **olive oil**, **garlic**, and **cilantro**. Set aside.
- In another mixing bowl, combine 2 tsp. **lime juice** with **chipotle mayonnaise**. Set aside.



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### Heat Oil and Prepare Tempura Batter

- Place a medium non-stick pan over medium-high heat and add **canola oil**. Heat oil, 3-5 minutes.
- While oil heats, combine **tempura mix** and 1/4 cup **water** in another mixing bowl until the consistency of pancake batter. *If too thick, add additional water, 1 Tbsp. at a time.*
- Add **chicken strips** and toss to coat evenly.
- Test oil temperature by adding a pinch of batter to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.



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### Fry Chicken and Finish Dish

- Line a plate with a paper towel.
- Working in batches if necessary, lay **chicken strips** in hot oil and flip occasionally until crispy, golden brown, and chicken reaches a minimum internal temperature of 165 degrees, 5-8 minutes.
- Remove cooked chicken to towel-lined plate.
- Plate dish as pictured on front of card, topping chicken strips with **chipotle-lime aioli** (to taste) and topping **potatoes** with **cilantro-garlic sauce**. Squeeze **lime wedges** over to taste. Bon appétit!