



Cooking Made Easy

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Smokey Chicken Skewers with Corn and Potato Salad

Our ingredient of the week this week is most definitely smoked paprika. Regular paprika is often made by drying out peppers in the sun and then grinding them to a spicy powder. As you can imagine, the smoked variety are dried in smoke sheds to give them their delicious, distinctive flavour. All the better for tickling your family's taste buds!

30 min

family box

gluten free



Skewers



Red Onion



Garlic Clove



Coriander



Chicken Thigh



Smoked Paprika



Lime



New Potatoes



Sweetcorn



Baby Spinach





Sour Cream

Ingredients

	2P	4P
Skewers	-	10
Red Onion, diced	-	1
Garlic Clove, diced	-	2
Coriander, chopped	-	5 tbsp
Chicken Thigh	-	6
Smoked Paprika	-	2 tsp
Lime	-	1
New Potatoes	-	700g
Organic Sweetcorn	-	1 cup
Baby Spinach	-	1 bag
Sour Cream 1	-	6 tbsp

Nutrition per serving: Calories: 634 kcal | Protein: 35 g | Carbs: 52 g | Fat: 32 g | Saturated Fat: 12 g

 May feature in another recipe

 Our produce comes fresh from the farm so give it a little wash before using

LH Step for little hands

Allergens

1) Milk

2



1 Fully submerge the skewers in water and leave them there. Boil a large pot of water with 1 tsp of salt for your potatoes.

3



2 Peel and finely dice the red onion and the garlic. Roughly chop up the fresh coriander. Cut any of the larger new potatoes in half. Chop your chicken thighs into bite-sized pieces.

3 Mix the chicken in a bowl with the smoked paprika. Season with $\frac{1}{2}$ tsp of salt and a few grinds of black pepper. Add the garlic, 3 tbsp of the red onion and the zest and juice of the whole lime. Finally, mix in 2 tbsp of olive oil and 4 tbsp of coriander.

6



4 Boil your potatoes for around 12-15 mins. **Tip:** *The potatoes are ready once you can easily slip a knife through them.* Drain and keep to the side once ready.

7



5 Turn your grill to high heat Remove the skewers from the water. **LH:** *Once the chicken has marinated for at least 10 mins, get the kids to carefully thread the chicken pieces onto the skewers.*

6 Place the skewers on a baking tray under the grill on the highest shelf. Grill them for around 10 mins, turning occasionally. The chicken is cooked when thoroughly browned off and no longer pink in the middle.

7 Drain your corn and mix it with the potatoes and baby spinach in a bowl. Scatter over 2 tbsp of chopped coriander and mix in 2 tbsp diced red onion.

LH: *Drizzle over $1\frac{1}{2}$ tbsp of olive oil and a pinch of salt and pepper.*

8 Serve the potato and corn salad with a dollop of sour cream on top. Lay the skewers on the side and get stuck in!