

MARLEY SPOON



Peri Peri Chicken Sub

with Aioli and Corn Cobbettes



20-30min



4 Portions

If ever there were an argument for eating with your hands, it's this dish. Rounds of sweet, juicy corn cob beg to be picked up and crunched and it's the logical thing to do with a sub. A meal the whole family can get behind, the peri peri spice on the succulent chicken tenderloins and corn can be served separately at the table for those who like it, or left out entirely.

What we send

- 1 baby cos lettuce
- 2 tomatoes
- 2 corn cobs
- 10g peri peri spice seasoning^{1,17}
- free-range chicken tenderloins
- 4 sourdough baby baguettes^{1,6}
- 2 x 50g aioli mayonnaise³

What you'll require

- olive oil
- butter⁷
- sea salt and pepper

Utensils

- medium saucepan
- oven tray
- chargrill pan or frypan

Our veggies come fresh from the farm, so please wash them before use.

Cooking tip

If it's too difficult to cut the corn cob into cobbettes, then simply halve with a knife or snap in half with your hands. ~Peri peri seasoning has a chilli kick, so add to suit your heat preference.

Allergens

Gluten (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

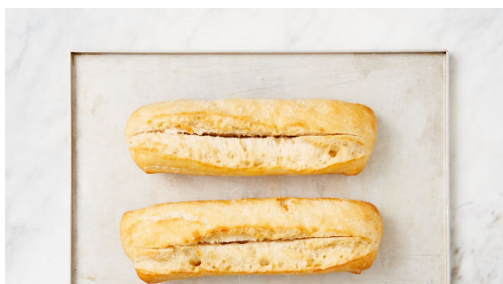
Nutrition per serving

Energy 770kcal, Fat 34.0g, Carbs 60.9g, Protein 44.6g



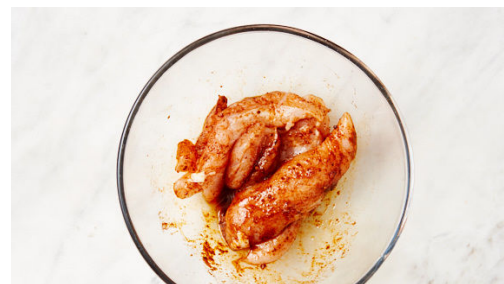
1. Prepare vegetables

Read through the recipe. Heat the oven to 180C, fan-forced. Bring a medium saucepan of water to the boil for the corn. Separate the **lettuce leaves**. Thinly slice the **tomatoes**. Discard the husk and silks from the **corn**, then cut the cobs into 4cm-thick chunks, using a large kitchen knife (see cooking tip).



4. Warm baguettes

Meanwhile, cut an opening, lengthwise, down the middle of the **baguettes**, taking care not to cut all the way through. Put on an oven tray and bake for 6-8 mins or until warmed through and crusty.



2. Prepare chicken

Put **1 tbs peri peri seasoning** (see cooking tip) and **1 tbs olive oil** in a medium bowl and stir to combine. Add the **chicken** and turn to coat.



5. Chargrill chicken

While the baguettes are toasting, heat a chargrill pan over high heat until hot. Cook the **chicken** for 2 mins each side or until golden and cooked through. Remove from the pan and rest for 2 mins.



3. Cook corn

Cook the **corn** in the pan of boiling water for 8 mins or until tender. Drain, then return corn to the saucepan. Add **40g butter**, **remaining peri peri seasoning**, season with **salt and pepper** and toss to coat.



6. Get ready to serve

Spread the cut sides of the **toasted baguettes** with the **aioli**. Fill with the **lettuce**, **tomato** and **chicken**. Serve with the **corn cobbettes**.