

**Gasmate®**

MEXICAN STYLE CHICKEN WITH CORN SALAD



Camping
Stove

A yummy and fresh dinner for all the family to enjoy and different to your typical Mexican taco and mincemeat meal!

Serves 4-6 people
Prep Time 30 Minutes

800g	Chicken breast or thigh
40g	Mexican style seasoning (in Mexican section of supermarket)
4 large	Corn cobs
½ tsp	Each salt and pepper
¼ cup	Mayonnaise
¼ cup	Sour cream
1 cup	Coriander chopped
½ cup	Parmesan cheese finely grated
1 tbsp	Jalapeno finely chopped
½	Red onion sliced thinly
1 cup	Spring onion chopped finely
2-3 tbsp	Fresh Lime juice plus extra to taste
60g	Feta cheese
	Extra Virgin Olive oil

1. Place chicken in a bowl and cover with Mexican seasoning with a splash of olive oil, mix so all the chicken is covered evenly with the seasoning. Set aside.
2. Pre heat BBQ grill to medium heat. Spray corn cobs with olive oil and place on grill until cooked.
3. Once they are cooked, remove corn and start cooking chicken on the BBQ grill. Note: corn and chicken can be cooked at the same time if there is enough room on your BBQ.
4. Cut corn kernels off the cob by holding corn upright in a bowl and using a sharp knife, cut downwards as close as possible to the base of the kernels. Add salt and pepper to corn.
5. Add mayonnaise, sour cream, lime juice and parmesan cheese and mix so all combined
6. Add remaining ingredients, coriander, onions, jalapeno and mix again until all combined.
7. Crumble feta on top of the salad and serve with chicken.
 - Add capsicum and/or avocado to the corn salad.

THE OUTDOORS MADE EASY.