



*Spice Rubbed Mexican Chicken with Grilled Corn*



the Smart Oven™ Air Fryer  
with Element iQ™ System

**Sage**®

# Spice Rubbed Mexican Chicken with Grilled Corn



Prep 15 mins / Cook 50 mins



Makes 4



the Smart Oven™ Air Fryer

2 tbsp smoked paprika  
1 tsp chilli powder  
1 tsp ground coriander  
2 cloves garlic, finely grated  
3 sprigs thyme  
60 ml olive oil  
1 tsp sea salt  
1.3 kg whole chicken, butterflied  
4 cobs of corn, husks removed  
1 tbsp fine salt

50 g Manchego cheese  
80 g sour cream

For the salsa

3 vine ripened tomatoes  
1 small red capsicum  
½ lime, zested and juiced  
2 green onions, finely sliced  
20 g extra virgin olive oil  
½ tsp sea salt

1. Place the wire rack into the middle shelf. Pre-heat the oven. Select, ROAST/ CONVECTION/ 180°C/50 mins.
2. Place the smoked paprika, chilli powder, ground coriander, garlic, thyme, olive oil and sea salt in a large mixing bowl and whisk together.
3. Place the chicken into the marinade and coat.
4. Place the grilling rack into the roasting pan. Remove the chicken from the bowl and place it on the grilling rack skin side up.
5. Brush the remaining marinade over the skin to coat well.
6. Place the chicken in the pre-heated oven and roast.
7. Cut the tomatoes into quarters. Using a knife, remove the seeds from the tomato.
8. Dice the tomatoes into approx. 5 mm cubes. Place into a bowl.
9. Cut the top and bottom of the capsicum off and dice the capsicum to approx. 5 mm dice. Add the capsicum to the tomatoes, add the green onions, lime zest and juice, and the olive oil. Season with sea salt and set aside.
10. For the corn, place a pot of water on high heat and bring to the boil.
11. Once the water is boiling add the fine salt. Leave to boil for 1 min. Add the corn to the boiling water and boil for 6 mins.
12. Strain the corn and set aside.
13. Remove the chicken from the oven when cooked. Check doneness by inserting a paring knife into the thickest part of the chicken. If the tip is hot and the juice from the chicken is clear, the chicken is cooked. Carefully lift the chicken from the rack and place on another tray to keep warm.
14. Roll the corn in the chicken juices from the roasting pan. Place the corn onto a plate. Carefully tip the cooking juice from the chicken pan into a vessel and reserve. Wash the grilling rack and pan.
15. Once they are clean, set the rack back onto the baking pan and place the corn on the rack. Place it into the oven.
16. Set the oven to GRILL/ HIGH/6 mins.
17. When the timer is finished, remove the tray from the oven and turn the corn. Brush the corn with chicken juices and place back into the oven. Set the oven to GRILL/ HIGH/4 mins.
18. Cut the chicken into quarters, place on a serving platter with the corn, grate Manchego over the top of the corn using a microplane. Serve the salsa on the side with the sour cream.