

Ingredients

- 500g chat **potatoes**, thickly sliced
- 1 red capsicum, cut into thick strips
- 1 yellow capsicum, cut into thick strips
- 1 red onion, cut into wedges
- 2 1/2 tbsp MasterFoods® Jamaican Style Spicy Jerk Rub
- 2 tbsp extra virgin olive oil
- 600g chicken tenderloins
- 1/4 cup aioli
- 2 tbsp plain Greek-style yoghurt
- 2 tbsp lime juice
- 2 tsp finely chopped fresh thyme
- 1 avocado, sliced
- 80g baby spinach

Directions

Step 1

- Place potato in a microwave-safe bowl.
- Cover.
- Microwave on HIGH (100%) for 5 minutes or until almost tender.
- Cool for 10 minutes.

Step 2

- Place potato, capsicum and onion in a bowl.
- Add 1 1/2 tablespoons of the spice rub and half of the oil.
- Toss to combine. Place chicken in a separate bowl.
- Add remaining spice rub and remaining oil.
- Toss to combine.



Step 3

- Preheat a barbecue hotplate and chargrill plate on medium-high heat.
- Cook chicken and potato on chargrill for 2 to 3 minutes each side or until tender and cooked through.
- Meanwhile, cook capsicum and onion on hotplate, tossing occasionally, for 4 minutes or until charred and just tender.

Step 4

- Meanwhile, combine aioli, yoghurt, lime juice, thyme and extra spice rub in a bowl.
- Season with salt and pepper.

Step 5

- Halve chicken diagonally. Combine chicken and vegetables in a large bowl with avocado and spinach. Serve salad drizzled with dressing.

