



Grilled Smoky Chicken Cookout

with Corn on the Cob and Potato Salad

Long Weekend Grill 35 Minutes



Spatchcock Chicken
550 g | 1100 g



BBQ Sauce
4 tbsp | 8 tbsp



Southwest Spice Blend
1 tbsp | 2 tbsp



Zesty Garlic Blend
1 tbsp | 2 tbsp



Yellow Potato
400 g | 800 g



Mayonnaise
4 tbsp | 8 tbsp



Celery
3 | 6



White Wine Vinegar
1 tbsp | 2 tbsp



Corn on the Cob
2 | 4



Garlic Puree
1 tbsp | 2 tbsp



Green Onion
2 | 4



Dijon Mustard
1 tbsp | 2 tbsp



Hard Boiled Egg
2 | 4

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Ingredient quantities 56 g | 113 g
2 person | 4 person

Pantry items | Oil, salt, pepper, unsalted butter

Cooking utensils | Colander, large bowl, large pot, measuring spoons, paper towels, silicone brush, small bowl, whisk

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



Cook potatoes

- Before starting, remove **2 tbsp (4 tbsp) butter** from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.
- Lightly oil the grill. While you prep, preheat the grill to medium-high (approx. 500°F).

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes, 2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.

2



Prep

- Meanwhile, cut **celery** into ¼-inch slices.
- Roughly chop **hard boiled eggs**.
- Thinly slice **green onions**.
- Combine **2 tbsp (4 tbsp) softened butter** and **¼ tsp (½ tsp) Zesty Garlic Blend** in a small bowl. Set aside.
- Add **mayo, vinegar, Dijon, garlic puree, remaining Zesty Garlic Blend** and **half the green onions** to a large bowl. Season with **pepper**, then whisk to combine. Set aside.

3



Prep chicken and corn

- Brush **1 tbsp (2 tbsp) oil** over **corn**. Set aside.
- Pat **chicken** dry with paper towels.
- On a separate cutting board, drizzle **1 tbsp (2 tbsp) oil** over **chicken**.
- Season **chicken** all over with **Southwest Spice Blend** and **½ tsp (1 tsp) salt**. Set aside.

4



Make potato salad

- When **potatoes** are fork-tender, drain, then add them to the large bowl with **dressing**.
- Add **celery** and **chopped egg**. Gently stir to combine.

5



Grill chicken and corn

- Add **chicken** to one side of the grill. Close lid and grill until cooked through, 10-12 min per side.**
- When **chicken** is halfway done, add **corn** to the other side of the grill. Close lid and grill, turning occasionally, until **corn** is tender and grill marks form, 8-10 min.
- When **chicken** is almost done, brush one side with **some BBQ sauce**, then flip. Close lid and grill for 30 sec, then repeat on the other side.

6



Finish and serve

- Spread **seasoned butter** over **corn**.
- Carve **chicken**.
- Divide **chicken, corn** and **potato salad** between plates.
- Sprinkle **remaining green onions** over **potato salad**.
- Serve **any remaining BBQ sauce** on the side for dipping.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.