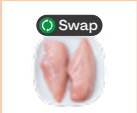




Grilled Maple-Chipotle Chicken

with Creamy Grilled Potato Salad and Peas

30 Minutes



Chicken Breasts*
2 | 4

Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Chicken Breast Tenders*
310 g | 620 g



BBQ Seasoning
1 tbsp | 2 tbsp



Chipotle Powder
1/8 tsp | 1/4 tsp



Maple Syrup
2 tbsp | 4 tbsp



Russet Potato
2 | 4



Mayonnaise
4 tbsp | 8 tbsp



Whole Grain Mustard
1 tbsp | 2 tbsp



Chives
7 g | 14 g



Green Peas
56 g | 113 g

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.

Pantry items | Oil, salt, pepper, sugar

Cooking utensils | Large bowl, measuring spoons, medium bowl, paper towels, small bowl, small pot, strainer, whisk

1



Prep and cook potatoes

- Before starting, wash and dry all produce.
- Lightly oil the grill. While you prep, preheat grill over medium-high heat (approx. 500°F).

• Heat Guide for Step 3:

- Mild: ½ tsp (¼ tsp)
- Medium: ¼ tsp (½ tsp)
- Spicy: ½ tsp (1 tsp)
- Extra Spicy: 1 tsp (2tsp)

- Halve **potatoes** lengthwise (quarter if potatoes are large). Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper** and toss to combine.
- Arrange **potatoes** on one side of the grill. Close lid and grill, flipping occasionally, until tender, 16-20 min.
- Once tender, return to the same bowl and set aside in the fridge.

2



Prep veggies

- Meanwhile, add **peas** and **2 tbsp** (4 tbsp) **water** to a small pot. Bring to a boil over medium-high heat. Cook, stirring occasionally, until cooked through, 5-7 min.
- Drain **peas**.
- Meanwhile, thinly slice **chives**.
- Add **mayo**, **mustard** and **2 tsp** (4 tsp) **sugar** to a large bowl. Whisk to combine. Season with **salt** and **pepper**.
- Add **peas** and **half the chives** to the bowl, then stir to combine. Set aside in the fridge.

3



Prep chicken

- Add **maple syrup** and ½ **tsp chipotle powder** to a small bowl and stir to combine. (**NOTE:** Reference heat guide.)
- Pat **chicken** dry with paper towels.
- Sprinkle with **BBQ Seasoning**, then season with **salt** and **pepper**.

4



Grill chicken

◻ Swap | Chicken Breasts

- Add **chicken** to the grill, then close lid and grill, flipping once, until **chicken** is cooked through, 3-4 min per side.**
- Once cooked through, brush **maple-chipotle sauce** over **chicken**. Cook until **sauce** thickens slightly, 30 sec.
- Flip, then brush the other side with **maple-chipotle sauce**. Cook again until **sauce** thickens slightly, 30 sec.
- Transfer **chicken** to a plate and cover to keep warm.

5



Finish potato salad

- Cut **potatoes** into 1-inch pieces.
- Add to bowl with **dressing**, then stir to combine.

6



Finish and serve

- Divide **potato and pea salad** and **maple-chipotle grilled chicken** between plates.
- Sprinkle **remaining chives** over **chicken**.

Measurements
within steps

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

4 | Grill chicken

◻ Swap | Chicken Breasts

If you've opted to get **chicken breasts**, prepare and cook them in the same way as the **chicken breast tenders**, increasing the grilling time to 6 - 8 min per side.**

* 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.