



Backyard BBQ-Style Chicken Dinner

with Sugar Snap Peas and Potato Salad

Family Friendly 25 Minutes



Chicken Thighs



Southwest Spice Blend



BBQ Sauce



Sugar Snap Peas



Yellow Potato



Mayonnaise



Green Onions



Dijon Mustard



Lemon

HELLO SOUTHWEST SPICE BLEND

This blend is crucial in Tex-Mex cuisine and adds Southern flair to this dish!

Start here

- Before starting, preheat the oven to 475°F.
- Wash and dry all produce.

Bust out

Colander, measuring spoons, silicone brush, aluminum foil, large bowl, large pot, large non-stick pan, paper towels, baking sheet

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Southwest Spice Blend	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Sugar Snap Peas	113 g	227 g
Yellow Potato	360 g	720 g
Mayonnaise	4 tbsp	8 tbsp
Green Onions	2	4
Dijon Mustard	1 tbsp	2 tbsp
Lemon	1	2
Sugar*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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Cook potatoes

Cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) in 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. Drain and return **potatoes** to the same pot, off heat.



Cook snap peas

While **chicken** cooks, heat the same pan over medium. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **snap peas**. Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 4-5 min.



Prep

While **potatoes** cook, trim **snap peas**. Thinly slice **green onions**. Pat **chicken** dry with paper towels, then season with **Southwest Spice Blend**, **salt** and **pepper**.



Make potato salad

When **potatoes** are done, zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Combine **mayonnaise**, **Dijon**, **lemon zest**, **lemon juice** and **1 tbsp sugar** (dbl for 4 ppl) in a large bowl. Add **potatoes**, season with **salt** and **pepper**, then toss to combine.



Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden-brown, 2-3 min per side. (**TIP:** It's okay if it doesn't cook all the way through at this step!) Remove pan from heat. Transfer **chicken** to a foil-lined baking sheet, then brush with **half the BBQ sauce**. Bake in the **middle** of the oven until cooked through, 8-10 min.** Carefully wipe pan clean.



Finish and serve

Thinly slice **chicken**. Divide **chicken**, **snap peas** and **potato salad** between plates. Sprinkle **green onions** over **potato salad**. Squeeze over a **lemon wedge**, if desired. Serve **remaining BBQ sauce** on the side, for dipping.

Dinner Solved!