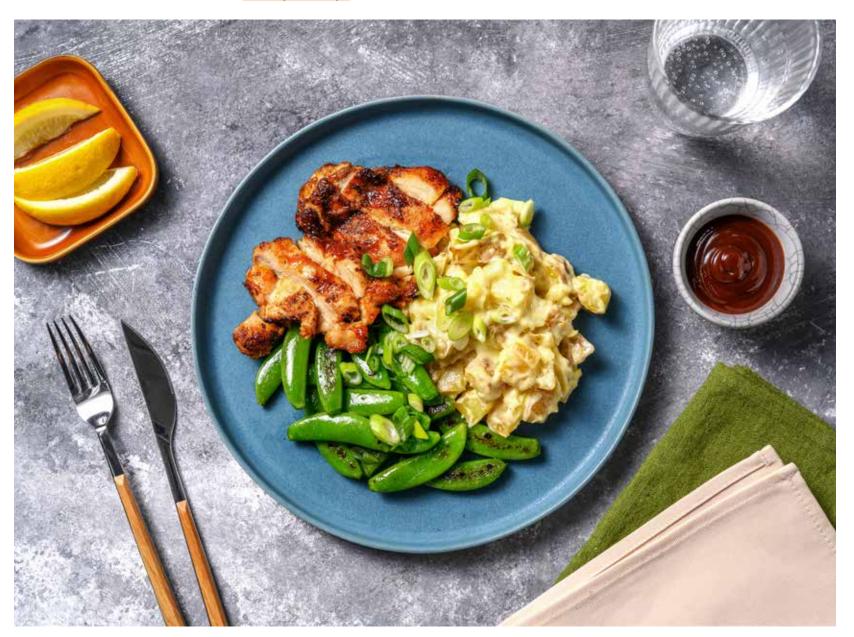


# Backyard BBQ-Style Chicken Dinner with Sugar Snap Peas and Potato Salad

Family Friendly

25 Minutes





Chicken Thighs









Sugar Snap Peas

**BBQ Sauce** 







Yellow Potato



**Green Onions** 



Dijon Mustard



HELLO SOUTHWEST SPICE BLEND

# 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

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	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 forktender, 10-12 min. Drain and return **potatoes** to the same pot, off heat.



#### 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**.



#### 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.



# 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.



### 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.



#### 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!