











# BBQ Chicken Dinner

with Cheesy Smashed Potato and Roasted Spring Veggies

20-MIN



-  Chicken Tenders
-  BBQ Sauce
-  Asparagus
-  Sweet Bell Pepper
-  Corn Kernels
-  Red Potato
-  Cheddar Cheese, shredded
-  Sour Cream

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

## START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

### Bust Out

Baking Sheet, Large Pot, Measuring Spoons, Potato Masher, Strainer, 8x8-Inch Baking Dish

### Ingredients

	2 Person	4 Person
Chicken Tenders	340 g	680 g
BBQ Sauce	¼ cup	½ cup
Asparagus	227 g	454 g
Sweet Bell Pepper	160 g	320 g
Corn Kernels	56 cup	113 cup
Red Potato	300 g	600 g
Cheddar Cheese, shredded	¼ cup	½ cup
Sour Cream	3 tbsp	6 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

### 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.*



### 1. COOK POTATOES

Cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (**NOTE:** 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 them to the same pot, off heat.



### 4. FINISH POTATOES

Using a **masher**, roughly mash **2 tbsp butter** (dbl for 4 ppl), **sour cream** and **cheddar cheese** into **potatoes** until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!) Season with **salt** and **pepper**.



### 2. BROIL CHICKEN

Place **chicken** into an 8x8-inch baking dish (use a 9x13-inch baking dish for 4 ppl). Stir in **half the BBQ sauce**. Broil in the **bottom** of oven until cooked through, 10-12 min.\*\*



### 5. FINISH AND SERVE

Divide the **potatoes** and **veggies** between plates. Top with the **chicken** and drizzle over the **remaining BBQ sauce**.



### 3. BROIL VEGGIES

While the **chicken** broils, trim and discard the bottom 1-inch from **asparagus**. Core, then cut the **pepper** into ½-inch strips. Arrange the **peppers**, **asparagus** and **corn** on a baking sheet. Toss with **1 tbsp oil** (dbl for 4 ppl), then season with **salt** and **pepper**. Broil in the **middle** of the oven, tossing halfway through cooking, until tender-crisp, 6-8 min.

### Contact

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## Dinner Solved!