



# BBQ-Spiced Chicken

with Creamy Potato Salad

Family Friendly

Optional Spice

40 Minutes



Chicken Breasts



Mayonnaise



All-Purpose Flour



Yellow Potato



BBQ Seasoning



Dill Pickle, sliced



Sour Cream



Shallot



Celery



Hot Sauce

HELLO BBQ SEASONING

*This spice is the perfect blend of sweet, savoury and smoky!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, shallow dish, strainer, parchment paper, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Mayonnaise	2 tbsp	4 tbsp
All-Purpose Flour	2 tbsp	4 tbsp
Yellow Potato	360 g	720 g
BBQ Seasoning	1 tbsp	2 tbsp
Dill Pickle, sliced	90 ml	180 ml
Sour Cream	3 tbsp	6 tbsp
Shallot	50 g	100 g
Celery	3	6
Hot Sauce 🍷	2 tbsp	2 tbsp
Sugar*	¼ tsp	1 tsp
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 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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## Cook potatoes

- Quarter **potatoes**.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (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.



## Cook chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil**, then **chicken**. (**NOTE:** Cook chicken in 2 batches for 4 ppl, using 1 tbsp oil per batch.) Pan-fry until golden-brown, 2-3 min per side.
- Transfer **chicken** to a parchment-lined baking sheet.
- Bake in **middle** of the oven until **chicken** is cooked through, 8-12 min.\*\*



## Start prep

- Meanwhile, finely chop **half the pickles**.
- Cut **celery** into ¼-inch pieces.
- Peel, then thinly slice **shallot**.
- Combine **BBQ Seasoning**, **flour** and **¼ tsp sugar** (dbl for 4 ppl) in a shallow dish.



## Make potato salad

- When **potatoes** are fork-tender, drain and return **potatoes** to the same pot, off heat.
- Add **sour cream**, **chopped pickles**, **celery**, **shallots** and **mayo**. Season with **pepper**, then gently stir to combine.



## Finish prep

- Pat **chicken** dry with paper towels.
- Carefully slice **each chicken breast** in half, parallel to the cutting board. (**NOTE:** You will have 4 pieces of chicken for 2 ppl and 8 pieces for 4 ppl.)
- Add **chicken** to **flour mixture**. Toss to coat both sides.



## Finish and serve

- Divide **chicken**, **potato salad** and **remaining pickles** between plates.
- Serve **hot sauce** alongside for dipping, if desired.

## Dinner Solved!