



BBQ-Style Chicken Dinner

with Potato Salad and Sugar Snap Peas

Quick

25 Minutes



Chicken Thighs



Chicken Breasts



Southwest Spice Blend



BBQ Sauce



Sugar Snap Peas



Yellow Potato



Mayonnaise



Garlic Puree



Carrot

CUSTOM RECIPE
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO BBQ SAUCE

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

Start here

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

Bust out

Baking sheet, vegetable peeler, colander, measuring spoons, silicone brush, aluminum foil, large bowl, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
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	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Carrot	170 g	340 g
Sugar*	¼ tsp	½ 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.

Contact

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Cook potatoes

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by 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.
- Drain **potatoes**.



Cook veggies

- Meanwhile, heat the same pan over medium.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **carrots**. Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Add **snap peas**. Cook, stirring occasionally, until **veggies** are tender, 3-4 min.



Prep

- Meanwhile, trim **snap peas**.
- Peel, then cut **carrot** into ¼-inch coins.
- Pat **chicken** dry with paper towels, then season with **Southwest Spice Blend**, **salt** and **pepper**.



Make potato salad

- When **potatoes** are done, combine **mayo**, **garlic puree** and **¼ tsp sugar** (dbl for 4 ppl) in a large bowl.
- Add **potatoes**. Season with **salt** and **pepper**, then stir 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**. Cook until golden-brown, 2-3 min per side.
- Transfer **chicken** to a foil-lined baking sheet, then brush with **half the BBQ sauce**.
- Roast **chicken** in the **middle** of the oven until cooked through, 8-10 min.**
- Carefully wipe the pan clean.

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.



Finish and serve

- Divide **chicken**, **veggies** and **potato salad** between plates.
- Serve **remaining BBQ sauce** on the side for dipping.

Dinner Solved!