



Dry-Rubbed BBQ Chicken and Chive-Buttered Corn

with Creamy Horseradish Potato Salad

30 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



Chicken Breasts



Double Chicken Breasts



BBQ Seasoning



Red Potato



Creamy Horseradish
Sauce



Chives



Radish



Corn on the Cob

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO HORSERADISH

This spicy root is in the same family as wasabi!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Remove 2 tbsp (4 tbsp) butter from the fridge and set aside to come up to room temperature.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Bust out

2 Baking sheets, measuring spoons, slotted spoon, tongs, large bowl, small bowl, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Double Chicken Breasts	4	8
BBQ Seasoning	1 tbsp	2 tbsp
Red Potato	350 g	700 g
Creamy Horseradish Sauce	3 tbsp	6 tbsp
Chives	7 g	14 g
Radish	3	6
Corn on the Cob	1	2
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.

♦ 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.



Issue with your meal?
Scan the QR code to
share your feedback.

1



Boil potatoes

- Cut **potatoes** into 1-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.
- Once tender, use a slotted spoon to transfer **potatoes** to an unlined baking sheet, then set aside in the fridge. (**NOTE:** Keep the pot of water! We'll use it to cook corn in step 4!)
- Cover pot and return to high heat.

4



Cook corn

- Return the large pot (from step 1) to high.
- Once **water** is boiling, add **corn**. Cover and bring to a boil over high, 3-4 min.
- Using tongs, transfer **corn** to a paper towel-lined plate.

2



Prep and cook chicken

- Meanwhile, pat **chicken** dry with paper towels, then season with **salt** and **pepper**.
- Sprinkle **2 ½ tsp** (5 tsp) **BBQ Seasoning** over top, then massage into **chicken**.
- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. (**NOTE:** Don't overcrowd the pan; cook in 2 batches if needed.) Cook until golden, 1-2 min per side.
- Transfer **chicken** to another unlined baking sheet.
- Bake in the **middle** of the oven, until **chicken** is cooked through, 12-14 min.**

If you've opted for **double chicken**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **chicken**. Work in batches, if necessary.

5



Make potato salad

- Add **radishes**, **potatoes**, **creamy horseradish sauce** and **remaining chives** to a large bowl.
- Season with **salt** and **pepper**, then toss to combine.

3



Prep

- Meanwhile, halve **radishes**, then cut into ¼-inch half-moons.
- Thinly slice **chives**.
- Husk **corn**, then cut in half.
- Add **room-temp butter**, **half the chives**, **remaining BBQ seasoning**, **salt** and **pepper** to a small bowl. Stir until well combined. Set aside.

6



Finish and serve

- Divide **dry-rubbed BBQ chicken**, **potato salad** and **corn** between plates.
- Dollop **chive butter** over **corn**.

Dinner Solved!