



Sweet and Smoky Grilled Chicken

with Slaw, Corn and Honey-Chive Butter

Grill 30 Minutes



Chicken Breasts



Corn on the Cob



Chives



Carrot



Kale Slaw Mix



Honey



BBQ Seasoning



Mayonnaise



White Wine Vinegar



BBQ Sauce

HELLO CORN ON THE COB
Sweet, juicy and perfect for the grill!

Start here

- Before starting, wash and dry all produce.
- Remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

Bust out

Measuring spoons, silicone brush, box grater, large bowl, 2 small bowls, vegetable peeler, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts*	2	4
Corn on the Cob	2	4
Chives	7 g	14 g
Carrot	170 g	340 g
Kale Slaw Mix	113 g	227 g
Honey	1 tbsp	2 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	½ 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 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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Prep

Cut **corn cobs** in half, crosswise. Thinly slice **chives**. Peel, then coarsely grate **carrot**. Add **2 tbsp room temperature butter** (dbl for 4 ppl), **half the chives** and **half the honey** to a small bowl. Season with **salt and pepper**, then stir to combine. Stir together **BBQ sauce** and **remaining honey** in another small bowl. Set aside.



Grill chicken

Add **chicken** to grill, close lid and grill until cooked through, 5-7 min per side.** When **chicken** is almost done, brush with **honey-BBQ sauce** and grill until **sauce** begins to caramelize, 1-2 min per side.



Make slaw

Stir together **mayo**, **remaining chives**, **vinegar** and **½ tsp sugar** (dbl for 4 ppl) in a large bowl. Add **kale slaw mix** and **carrots**. Season with **salt and pepper**, then toss to combine.



Grill corn

While **chicken** cooks, add **corn** to grill. Close lid and grill, turning occasionally, until tender and grill marks form, 8-10 min.



Season chicken

Pat **chicken** dry with paper towels. Season with **salt and pepper**. Sprinkle with **BBQ Seasoning**. Drizzle with **½ tbsp oil** (dbl for 4 ppl).



Finish and serve

Thinly slice **chicken**. Divide **chicken**, **slaw** and **corn** between plates. Drizzle any **remaining honey-BBQ sauce** over **chicken**. Spread **honey-chive butter** onto **corn**.

Dinner Solved!