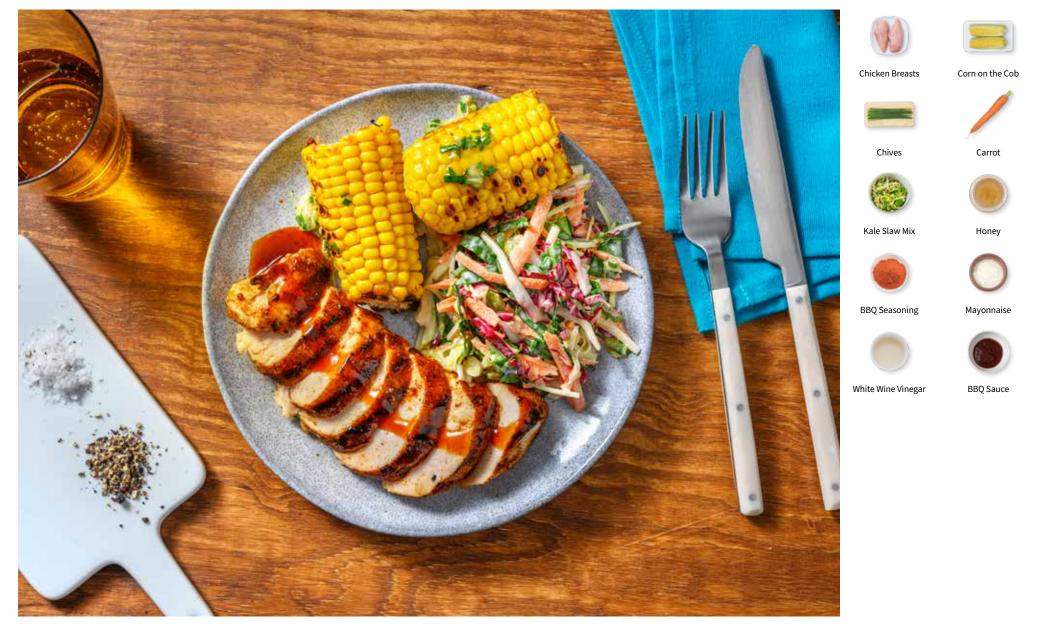


Sweet and Smoky Grilled Chicken

with Slaw, Corn and Honey-Chive Butter



30 Minutes



— 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.



Make slaw

Stir together **mayo**, **remaining chives**, **vinegar** and ¹/₂ **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.



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).



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.



Grill corn

5

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



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!

1