



GRILLED CHIPOTLE CHICKEN LEGS

with Potatoes and Green Beans



HELLO GRILLED CHICKEN

Grilling is for more than just burgers: chicken is also great on the grates.

PREP: 15 MIN | **TOTAL: 45 MIN** | **CALORIES: 860**

-  Barbecue Sauce
-  Dijon Mustard
-  Chicken Legs
-  Southwest Spice Blend
-  Garlic
-  Green Beans
-  White Wine Vinegar
-  Chipotle Powder
-  Yukon Gold Potatoes
-  Shallot
-  Cilantro

START STRONG

This recipe can be prepared on the grill or indoors—it's versatile that way. But keep an eye out for doneness, since cook times may vary (and use a thermometer, if you have one, for the chicken).

BUST OUT

- Grill
- Aluminum foil
- Small bowl
- Large pan
- Paper towel
- Olive oil (4 tsp | 8 tsp)
- Vegetable oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Barbecue Sauce ¼ Cup | ½ Cup
- White Wine Vinegar 4 tsp | 5 tsp
- Dijon Mustard 2 tsp | 4 tsp
- Chipotle Powder 1 tsp | 1 tsp
- Chicken Legs 16 oz | 32 oz
- Yukon Gold Potatoes 16 oz | 32 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Shallot ½ | 1
- Garlic 2 Cloves | 4 Cloves
- Cilantro ¼ oz | ½ oz
- Green Beans 6 oz | 12 oz

WINE CLUB

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1 PREHEAT AND PREP

Wash and dry all produce. Heat a grill for medium heat. (TIP: If cooking indoors, heat oven to 450 degrees.) In a small bowl, combine **barbecue sauce**, **1 tsp vinegar**, **1 tsp mustard**, and **¼ tsp chipotle powder** (we'll use more of the vinegar and mustard later; add a pinch more chipotle for extra heat).



4 COOK VEGGIES AND PREP

Place **potato packets** on grill and cook, covered, until tender, 25-35 minutes (or roast in oven 35 minutes). Keep sealed until ready to serve. While chicken and potatoes cook, halve **shallot**. Peel and mince one half (save the other for another use). Thinly slice **garlic**. Roughly chop **cilantro**. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **green beans** and a large pinch of **salt**. Cook until just tender, about 5 minutes.



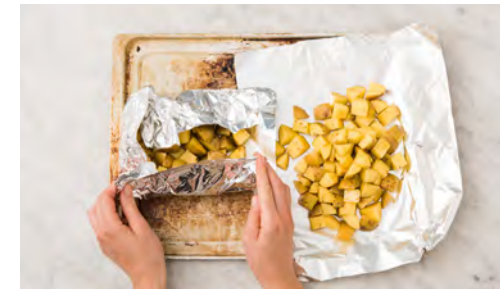
2 GRILL CHICKEN

Pat **chicken legs** dry with a paper towel and rub all over with **1 tsp olive oil** each. Season with plenty of **salt** and **pepper**. Add to grill and cover. Cook until no longer pink throughout, 35-40 minutes, flipping halfway through. (TIP: If cooking indoors, roast chicken on a baking sheet in oven about 25 minutes).



5 ADD AROMATICS

Add a drizzle of **vegetable oil** to same pan, then toss in **garlic** and **minced shallot**. Cook until fragrant, about 30 seconds. Stir in **1 TBSP vinegar** (you'll have some left over) and remaining **mustard**. Cook 30 seconds more. Remove from heat, then add **1 TBSP butter** and half the **cilantro**, stirring to melt. Season with **salt** and **pepper**. Once chicken is cooked, increase grill heat to medium high.



3 MAKE POTATO PACKETS

Cut **potatoes** into ¾-inch cubes. Cut two pieces of aluminum foil, each about 12 inches long. Place potatoes on foil, adding about half to each, and sprinkle with **Southwest spice**, a large pinch of **salt**, and a drizzle of **olive oil**. Toss to coat. Tightly seal foil around potatoes, making two packets.



6 FINISH AND SERVE

Brush **chicken** all over with half the **barbecue sauce mixture**. Cover and grill 2 minutes more, flipping once. (TIP: If cooking indoors, brush after 25 minutes, then roast 10 minutes more.) Remove chicken from heat and brush with rest of sauce mixture. Divide chicken, **potatoes**, and **green beans** between plates. Garnish with remaining **cilantro**.

GOOD STUFF!

Save the extra shallot and vinegar for dressing up a salad.

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