

CHAR-GRILLED BARBECUE CHICKEN

with a Creamy Green Bean and Potato Salad



HELLO -

BARBECUE CHICKEN

Saucy, succulent thighs are equally delicious whether made in the oven or on the grill.



Scallions





Barbecue Sauce



Vinegar

White Wine



Mayonnaise



Yukon Gold Potatoes

Chicken Thighs

(Contains: Eggs, Soy)

PREP: 10 MIN

TOTAL: 30 MIN

CALORIES: 540

START STRONG

If you have a grill, fire it up! The chicken will cook beautifully on it. Just make sure to clean and oil your grates first.

BUST OUT

- Large pot
- Aluminum foil
- Slotted spoon
- Strainer
- Medium bowl
- Baking sheet
- Olive oil (1 tsp | 1 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

• Scallions 2 | 4

Yukon Gold Potatoes
 12 oz | 24 oz

Green Beans
 6 oz | 12 oz

• Chicken Thighs 12 oz | 24 oz

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2 oz | 4 oz

Mayonnaise
 2 TBSP | 4 TBSP

• White Wine Vinegar 2 tsp | 4 tsp





• Barbecue Sauce

The Brink Monterey County Pinot Noir Rosé, 2015

HelloFresh.com/Wine





PREHEAT AND PREP Wash and dry all produce. Preheat broiler or grill to high or oven to 500 degrees. Trim, then thinly slice scallions, keeping greens and whites separate. Cut potatoes into ¾-inch pieces. Trim any stems from green beans, then cut into 2-inch pieces.



Place potatoes in a large pot of salted water. Bring to a boil and cook until easily pierced by a knife, 10-12 minutes. Using a slotted spoon, transfer potatoes to a medium bowl, keeping pot of boiling water on stove. Place bowl in refrigerator to cool potatoes.



COOK CHICKEN
Line a baking sheet with aluminum
foil and lightly oil. Place chicken on
sheet. Season with salt and pepper.
Brush tops with half the barbecue
sauce. Broil, bake, or grill until charred
in spots, 5-7 minutes. Flip and brush with
remaining barbecue sauce. Continue
cooking until no longer pink in center,
7-10 minutes. TIP: Skip sheet if using
grill, adding sauce during last 2 minutes.

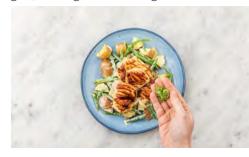


PLATE AND SERVE
Divide potato salad between
plates. Top with chicken. Garnish with
scallion greens and serve.



Add green beans to pot with boiling water. Cook until tender but still crisp, 3-4 minutes. Drain, then rinse under cold water. Shake green beans in strainer over sink to dry.



'CUE UP! -

Bonus points for enjoying this warm-weather recipe al fresco.