



# Backyard BBQ Style Chicken Dinner

with Asparagus and Potato Salad

Quick

30 Minutes



Chicken Thighs/Leg



Southwest Spice Blend



BBQ Sauce



Asparagus



Yellow Potato



Mayonnaise



Green Onions



Dijon Mustard



Lemon

## HELLO SOUTHWEST SPICE BLEND

*This blend is crucial in Tex-Mex dishes and adds Southern flair to this dish.*

## Start here

- Before starting, preheat the oven to 475°F.
- Wash and dry all produce.

## Bust Out

Colander, measuring spoons, silicone brush, aluminum foil, large bowl, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs/Leg ♦	310 g***	620 g***
Southwest Spice Blend	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Asparagus	227 g	454 g
Yellow Potato	360 g	720 g
Mayonnaise	4 tbsp	8 tbsp
Green Onions	2	4
Dijon Mustard	1 tbsp	2 tbsp
Lemon	1	2
Sugar*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

\*\*\* Minimum weight on chicken

♦ 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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## Cook potatoes

Cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (**NOTE:** 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. Drain **potatoes** and return to the same pot, off heat.



## Cook asparagus

While chicken cooks, heat the same pan over medium. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **asparagus**. Cook, stirring occasionally, until tender-crisp, 4-5 min.



## Prep

While **potatoes** cook, trim and discard the bottom 1-inch from **asparagus**. Thinly slice **green onions**. Pat **chicken** dry with paper towels, then season with **Southwest Spice Blend**, **salt** and **pepper**.



## Make potato salad

Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Combine the **mayonnaise**, **Dijon mustard**, **lemon zest**, **lemon juice** and **1 tbsp sugar** (dbl for 4 ppl) in a large bowl. Add **potatoes** and toss to combine. Season with **salt** and **pepper**.



## Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, until golden-brown, 2-3 min per side. (**TIP:** It's okay if it doesn't cook all the way through at this step!) Remove the pan from heat. Transfer **chicken** to a foil-lined baking sheet, then brush with **half the BBQ sauce**. Bake in the **middle** of the oven, until cooked through, 8-10 min. \*\* Carefully wipe pan clean.



## Finish and serve

Thinly slice **chicken**. Divide **chicken**, **asparagus** and **potato salad** between plates. Sprinkle **green onions** over **potato salad**. Serve **remaining BBQ sauce** on the side, for dipping, and squeeze over a **lemon wedge**, if desired.

## Dinner Solved!