



JUN
2016

Char-Broiled BBQ Chicken

with Summery Potato & Green Bean Salad

Nothing says summer like barbecue! That's why we're kicking off the season with one of our favorite summertime dishes: barbecue chicken and potato salad! We're dressing this potato salad up with fresh basil and crisp green beans. If you have it, a grill is great to use for this recipe instead of the broiler.



Prep: 10 min
Total: 30 min



level 1



nut free



dairy free



gluten free



Chicken Thighs



Potatoes



Green Beans



Basil



Scallions



White Wine
Vinegar



Mayonnaise



Barbecue Sauce

Ingredients

	2 People	4 People
Chicken Thighs	12 oz	24 oz
Potatoes	12 oz	24 oz
Green Beans	6 oz	12 oz
Basil	½ oz	1 oz
Scallions	2	4
White Wine Vinegar	2 t	4 t
Mayonnaise	1) 2)	5 T
Barbecue Sauce	2 oz	4 oz
Oil*	1 t	2 t

*Not Included

Allergens

- 1) Eggs
- 2) Soy

Tools

Large pot, Slotted spoon, Medium bowl, Foil, Baking sheet, Strainer

Nutrition per person Calories: 520 cal | Fat: 23 g | Sat. Fat: 4 g | Protein: 38 g | Carbs: 44 g | Sugar: 14 g | Sodium: 618 mg | Fiber: 6 g

Ruler

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1



1 Prep the ingredients: Wash and dry all produce. Preheat the broiler to high or oven to 500 degrees. If you're using a grill instead, you can fire it up to high! Trim then thinly slice the **scallions**, keeping the **greens** and **whites** separate. Cut the **potatoes** into ¾-inch pieces. Thinly slice the **basil leaves**. Trim the ends of the **green beans**.

3



2 Cook the potatoes: Place the **potatoes** in a large pot of **salted water** and bring to a boil for 10-12 minutes, until fork-tender. Remove the potatoes with a slotted spoon (keep the water boiling on the stove for later!) and place them in a medium bowl. Gently rinse under cold water to cool.

4



3 Broil the chicken: While the **potatoes** cook, place the **chicken thighs** on a lightly oiled, foil-lined baking sheet. Season on all sides with **salt** and **pepper**, then coat the top side with **half the barbecue sauce**. Place the chicken under the broiler for 5-7 minutes. Flip the chicken, coat with the remaining **barbecue sauce**, and broil for another 7-10 minutes, until lightly charred and cooked through. **TIP:** If you're using the grill, just brush the sauce on towards the end of cooking.

5



4 Cook the green beans: Add the **green beans** to the boiling water and cook for 3-4 minutes, until crisp-tender. Drain, rinse under cold water, and thoroughly dry. Finally, cut the beans into 2-inch pieces.

5 Make the potato salad: Toss the **green beans, basil, scallion whites, mayonnaise,** and **2 teaspoons white wine vinegar** into the bowl with the **potatoes**. Season generously (to taste) with **salt** and **pepper**.

6 Serve: Serve the **char-broiled BBQ chicken** on a bed of summery **potato & green bean salad**. Garnish with the reserved **scallion greens**, and enjoy!

Share your masterpiece! Tag your photos with #HelloFreshPics and share on you'll be entered into our weekly photo contest!

