



CHIPOTLE BARBECUE CHICKEN THIGHS

with Pesto Pasta Salad



HELLO
CHIPOTLE BARBECUE SAUCE
 Turn up the heat with a pinch or two of the smoky chili.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 860

-  Wooden Skewers
-  Zucchini
-  Chipotle Powder
-  Chicken Thighs
-  Fresh Mozzarella
(Contains: Milk)
-  Red Onion
-  Barbecue Sauce
-  Penne Pasta
(Contains: Wheat)
-  Heirloom Grape Tomatoes
-  Pesto
(Contains: Milk)

START STRONG

If using the skewers, make separate skewers for the onion and zucchini. They may cook at different rates, which is why it's best not to mix or alternate between the two.

BUST OUT

- Shallow dish
- Aluminum foil
- Medium pot
- Large bowl
- 2 Baking sheets
- Small bowl
- Strainer
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Wooden Skewers 4 | 8
- Red Onion 1 | 2
- Zucchini 1 | 2
- Barbecue Sauce ¼ Cup | ½ Cup
- Chipotle Powder  1 tsp | 1 tsp
- Penne Pasta 4½ oz | 9 oz
- Chicken Thighs 12 oz | 24 oz
- Heirloom Grape Tomatoes 4 oz | 8 oz
- Fresh Mozzarella 4 oz | 8 oz
- Pesto 2 oz | 4 oz

HELLO WINE



PAIR WITH
Coronet Paso Robles
Zinfandel, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

 HelloFRESH



1 PREHEAT AND PREP

Wash and dry all produce. Preheat grill or broiler to high. If grilling, place **skewers** in a shallow dish and cover with **water** to soak. Bring a medium pot of **salted water** to a boil. Halve, peel, and cut **onion** into ½-inch wedges. If broiling, cut **zucchini** into ½-inch cubes. If grilling, cut zucchini into ¾-inch cubes.



4 COOK PASTA

Once water in pot is boiling, add **4½ oz penne** (about ¾ of the package—use the rest as you like). Cook, stirring occasionally, until al dente, 9-11 minutes. Drain, then rinse under cold water.



2 SEASON VEGGIES

If broiling, toss **onion** on one side of a baking sheet with a drizzle of **olive oil**. Toss **zucchini** on other side with a drizzle of olive oil. Season both with **salt** and **pepper**. If grilling, remove **skewers** from water. Thread onion and zucchini onto separate skewers, placing only one type of veggie on each. Drizzle with olive oil and season with salt and pepper.



5 COOK CHICKEN

Season **chicken** with **salt** and **pepper**. If broiling, place on a foil-lined baking sheet and brush with half the **sauce**. Broil until nearly cooked through, 10-12 minutes, then brush chicken with remaining sauce. Continue broiling until no longer pink in center, about 5 minutes more. If grilling, brush chicken with half the sauce, then grill over direct heat, 5-7 minutes per side. Brush with remaining sauce halfway through.



3 COOK VEGGIES AND MAKE SAUCE

Broil or grill **veggies** until lightly charred, about 10 minutes. Meanwhile, stir together **barbecue sauce** and a pinch of **chipotle powder** in a small bowl. Add more chipotle powder to taste—it's spicy.



6 TOSS PASTA AND SERVE

While chicken cooks, halve **tomatoes**. Cut **mozzarella** into ½-inch cubes. Toss tomatoes, mozzarella, **pesto**, **zucchini**, **onion**, and **penne** in a large bowl. (**TIP:** Remove veggies from skewers first, if using.) Divide **penne mixture** and **chicken** between plates and serve.

ON 'CUE!

Barbecue chicken and pasta salad are about as summery as it gets.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 32 NJ-4