



Grilled Maple-Mustard Chicken Breasts

with Foil Pouch Potatoes and Seedy Side Salad

Grill

35 Minutes



Chicken Breasts



Maple Syrup



Whole Grain Mustard



Thyme



Yellow Onion



Red Wine Vinegar



Spring Mix



Salad Topping Mix



Russet Potato

HELLO MAPLE SYRUP

Maple syrup adds natural sweetness to chicken!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

Bust out

2 Medium bowls, aluminum foil, small bowl, paper towels, measuring spoons, vegetable peeler, large bowl, whisk

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Maple Syrup	2 tbsp	4 tbsp
Whole Grain Mustard	2 tbsp	4 tbsp
Thyme	7 g	7 g
Yellow Onion	56 g	113 g
Red Wine Vinegar	1 tbsp	2 tbsp
Spring Mix	56 g	113 g
Salad Topping Mix	28 g	56 g
Russet Potato	460 g	920 g
Oil*		
Salt and Pepper*		

* Pantry items

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

♦ 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 the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep

- Peel, then cut **potatoes** into ½-inch pieces.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Add **half the maple syrup** and **half the mustard** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Grill potatoes

- Place **potato pouch** on one side of the grill.
- Close lid and grill until tender, 22-26 min.



Prep potatoes

- Add **potatoes, onions, 1 tbsp oil** and **2 tbsp water** (dbl both for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then toss to combine.
- Layer two 24x12-inch pieces of foil. (**NOTE:** Make 2 pouches for 4 ppl, using 2 sheets of foil per pouch).
- Arrange **potato mixture** on one side of the foil, then top with **thyme sprigs**. Fold foil in half over **potato mixture** and pinch edges to seal pouch.



Grill chicken

- When **potatoes** are halfway done, add **chicken** to the other side of the grill.
- Close lid and grill, flipping once, until **chicken** is cooked through, 6-8 min per side.**



Marinate chicken

- Pat **chicken** dry with paper towels, then season with **salt** and **pepper**.
- Add **chicken, remaining maple syrup** and **remaining mustard** to another medium bowl, then toss to coat.



Finish and serve

- Add **vinegar** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **salad topping mix** and **spring mix** to the bowl with **dressing**. Toss to combine.
- Carefully open **potato pouch** and discard thyme sprigs.
- Thinly slice **chicken**.
- Divide **chicken, potatoes** and **salad** between plates.
- Drizzle **maple mustard** over **chicken**.

Dinner Solved!