



Herby Grilled Chicken Niçoise Salad

with Foil-Pouch Thyme Potatoes

Grill 30 Minutes



Chicken Breasts



Red Potato



Green Beans



Baby Tomatoes



Spring Mix



Mixed Olives



Thyme



Dijon Mustard



Lemon

HELLO NIÇOISE SALAD
A classic french-inspired salad!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 450°F over medium heat.

Bust Out

2 Medium bowls, colander, measuring spoons, zester, aluminum foil, medium pot, large bowl, measuring cups, whisk, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Red Potato	360 g	720 g
Green Beans	340 g	680 g
Baby Tomatoes	113 g	227 g
Spring Mix	113 g	227 g
Mixed Olives	30 g	60 g
Thyme	7 g	7 g
Dijon Mustard	1 ½ tsp	3 tsp
Lemon	1	1
Sugar*	½ tsp	1 tsp
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 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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Prep potatoes

Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from the stem and finely chop. Cut **potatoes** into ½-inch pieces. Toss **potatoes** with **half the thyme, 1 tbsp oil** and **2 tbsp water** (dbl both for 4 ppl) in a medium bowl. Season with **salt** and **pepper**.



Grill potatoes

Layer two 24x12-inch pieces of foil. Arrange **potato mixture** on one side of foil. Fold foil in half over **potato mixture** and pinch to seal pouch. (**NOTE:** make 2 pouches for 4 ppl, using 2 sheets of foil per pouch.) Place pouch on one side of grill, close lid and grill over medium-high heat, until tender, 20-22 min.



Finish prep

While **potatoes** grill, add **5 cups water** and **1 tsp salt** to a medium pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While **water** comes to a boil, halve **tomatoes**. Trim **green beans**. Roughly chop **olives**. Zest, then juice **lemon**.



Blanch beans and start salad

Add **green beans** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 2-3 min. While **green beans** cook, whisk together **Dijon, ½ tsp sugar, 1 tbsp lemon juice** and **2 tbsp oil** (dbl all for 4 ppl) in a large bowl. Drain **green beans** and rinse under cold water, 1 min. (**NOTE:** This will stop the cooking process.) Add drained **green beans** to the bowl with **dressing**. Toss to coat. Set aside.



Grill chicken

Pat **chicken** dry with paper towels. Add **chicken, 1 tbsp oil** (dbl for 4 ppl), **lemon zest** and **remaining thyme** to another medium bowl. Season with **salt**, then toss to coat. Add **chicken** to grill and reduce heat to medium, then close lid and grill until **chicken** is cooked through, flipping once, 6-8 min per side.**



Finish salad and serve

Carefully open foil pouch and let **potatoes** cool, 1-2 min. Add **spring mix** and **potatoes** to the bowl with **green beans** and **dressing**. Season with **salt** and **pepper**, then toss to combine. Slice **chicken**. Divide **salad** between plates. Top with **olives, tomatoes** and **chicken**.

Dinner Solved!