



# SAUCY BARBECUE CHICKEN

with a Creamy Green Bean and Potato Salad



## HELLO

### BARBECUE CHICKEN

Succulent white meat is equally delicious whether made on the stove or on the grill.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 540**



Scallions



Green Beans



Barbecue Sauce



White Wine Vinegar



Yukon Gold Potatoes



Chicken Breasts



Mayonnaise  
(Contains: Soy, Eggs)



## START STRONG

If you have a grill, fire it up! The chicken will cook beautifully on it. Just brush on the sauce during the last 1-2 minutes of cooking.

## BUST OUT

- Large pot
- Slotted spoon
- Large bowl
- Large pan
- Strainer
- Oil (2 tsp)

## INGREDIENTS

Ingredient 4-person

- Scallions 4
- Yukon Gold Potatoes 24 oz
- Green Beans 12 oz
- Chicken Breasts 24 oz
- Barbecue Sauce 4 oz
- Mayonnaise 6 TBSP
- White Wine Vinegar 4 tsp

## HELLO WINE



PAIR WITH  
The Brink Monterey County  
Pinot Noir Rosé, 2015

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



## 1 PREP

**Wash and dry all produce.** Trim, then thinly slice **scallions**, keeping greens and whites separate. Cut **potatoes** into ¾-inch pieces. Cut **green beans** into 2-inch pieces.



## 4 COOK GREEN BEANS

Add **green beans** to pot with boiling water. Cook until tender but still crisp, 3-4 minutes. Drain, then rinse under cold water. Shake **green beans** in strainer over sink to dry.



## 2 BOIL POTATOES

Place **potatoes** in a large pot of salted water. Bring to a boil and cook until easily pierced by a knife, 10-12 minutes. Using a slotted spoon, transfer potatoes to a large bowl, keeping pot of boiling water on stove. Place bowl in refrigerator to cool potatoes.



## 5 MAKE POTATO SALAD

Add **green beans**, **scallion whites**, **mayonnaise**, and **4 tsp white wine vinegar** (we sent more) to bowl with **potatoes**. Toss to combine. Season with **salt and pepper**.



KIDS CAN HELP!



## 3 COOK CHICKEN

Heat a large drizzle of **oil** in a large pan over medium-high heat. Season **chicken** all over with **salt and pepper**. Add to pan and cook until browned and nearly cooked through, about 5 minutes per side. Add **barbecue sauce** and reduce heat to low. Cook, tossing to coat **chicken**, until sauce is thick and glaze-like, 1-2 minutes more.



## 6 PLATE AND SERVE

Thinly slice **chicken**. Divide **potato salad** between plates, then top with chicken. Garnish with **scallion greens** and serve.

## 'CUE UP!

Bonus points for enjoying this warm-weather recipe al fresco.

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