



Spicy Smoked Grilled Chicken

with Hot Honey Sauce and Potato Salad

Grill

Spicy

30 Minutes



Chicken Thighs/Leg



Smoked Paprika-Garlic Blend



Green Beans



Red Potato



Hot Sauce



Whole Grain Mustard



Honey



Mayonnaise



Garlic



White Wine Vinegar



Chives

HELLO WHOLE GRAIN MUSTARD

Canada is among the world's top producers of mustard seeds!

Start here

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

Bust Out

Measuring spoons, silicone brush, large bowl, small bowl, large pot, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs/Leg †	310 g ***	620 g ***
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Green Beans	170 g	340 g
Red Potato	480 g	960 g
Hot Sauce 🌶️	2 tbsp	4 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Honey	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Garlic	3 g	6 g
White Wine Vinegar	1 tbsp	2 tbsp
Chives	7 g	14 g
Oil*		

Salt and Pepper*

* Pantry items

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

*** Minimum weight on chicken.

† 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

Cut **potatoes** into 1-inch pieces. Trim, then halve **green beans**. Peel, then mince or grate **garlic**. Thinly slice **chives**.



Cook potatoes and green beans

Add **potatoes**, **1 tsp salt** (dbl for 4 ppl) and **water** to cover (approx. 3-inches) to a large pot. (**NOTE:** Use same for 4 ppl.) Bring to a boil over high heat. Once boiling, reduce heat to medium-high. Cook **potatoes** until almost fork-tender, 8-9 min. Add **green beans** to the pot. Continue cooking until **beans** and **potatoes** are fork-tender, 3-4 min.



Grill chicken

While **potatoes** and **green beans** cook, pat **chicken** dry with paper towels. Reserve **¼ tsp Smoked Paprika-Garlic Spice Blend** (dbl for 4 ppl). Season **chicken** with **salt**, **pepper** and **remaining Smoked Paprika-Garlic Spice Blend**. Drizzle **½ tbsp oil** (dbl for 4 ppl) over top, then brush to coat. Add **chicken** to grill, close lid and grill until cooked through, flipping once, 5-7 min per side.**



Mix sauces

While **chicken** grills, stir together **garlic**, **vinegar**, **mayo** and **mustard** in a large bowl. (**NOTE:** This is your salad dressing.) Stir together **honey** and **half the hot sauce** (all for 4 ppl) in a small bowl. (**NOTE:** This is your hot honey sauce.)



Finish salad

Drain **potatoes** and **green beans**, then add to the bowl with **salad dressing**. Add **half the chives**, then season with **salt** and **pepper**. Toss to combine.



Finish and serve

Divide **potato salad** between plates, then sprinkle **reserved Smoked Paprika-Garlic Spice Blend** over top, if desired. Serve **chicken** alongside, then drizzle **hot honey sauce** over **chicken**. Sprinkle with **remaining chives**.

Dinner Solved!