



CHAR-GRILLED BARBECUE CHICKEN

with a Creamy Green Bean and Potato Salad



HELLO

BARBECUE CHICKEN

Saucy, succulent thighs are equally delicious whether made in the oven or on the grill.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 540**



Scallions



Green Beans



Barbecue Sauce



White Wine Vinegar



Yukon Gold Potatoes



Chicken Thighs



Mayonnaise
(Contains: Eggs, Soy)

START STRONG

If you have a grill, fire it up! The chicken will cook beautifully on it. Just make sure to clean and oil your grates first.

BUST OUT

- Large pot
- Aluminum foil
- Slotted spoon
- Strainer
- Medium bowl
- Baking sheet
- Olive oil (1 tsp | 1 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Scallions **2 | 4**
- Yukon Gold Potatoes **12 oz | 24 oz**
- Green Beans **6 oz | 12 oz**
- Chicken Thighs **12 oz | 24 oz**
- Barbecue Sauce **2 oz | 4 oz**
- Mayonnaise **2 TBSP | 4 TBSP**
- White Wine Vinegar **2 tsp | 4 tsp**

HELLO WINE



PAIR WITH

The Brink Monterey County
Pinot Noir Rosé, 2015

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



1 PREHEAT AND PREP

Wash and dry all produce. Preheat broiler or grill to high or oven to 500 degrees. Trim, then thinly slice **scallions**, keeping greens and whites separate. Cut **potatoes** into $\frac{3}{4}$ -inch pieces. Trim any stems from **green beans**, then cut 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 medium 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 **2 tsp white wine vinegar** (we sent more) to bowl with **potatoes**. Toss to combine. Season with **salt** and **pepper**.



3 COOK CHICKEN

Line a baking sheet with aluminum foil and lightly oil. Place **chicken** on sheet. Season with **salt** and **pepper**. Brush tops with half the **barbecue sauce**. Broil, bake, or grill until charred in spots, 5-7 minutes. Flip and brush with remaining barbecue sauce. Continue cooking until no longer pink in center, 7-10 minutes. **TIP:** Skip sheet if using grill, adding sauce during last 2 minutes.



6 PLATE AND SERVE

Divide **potato salad** between plates. Top with **chicken**. Garnish with **scallion greens** and serve.

'CUE UP!

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

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