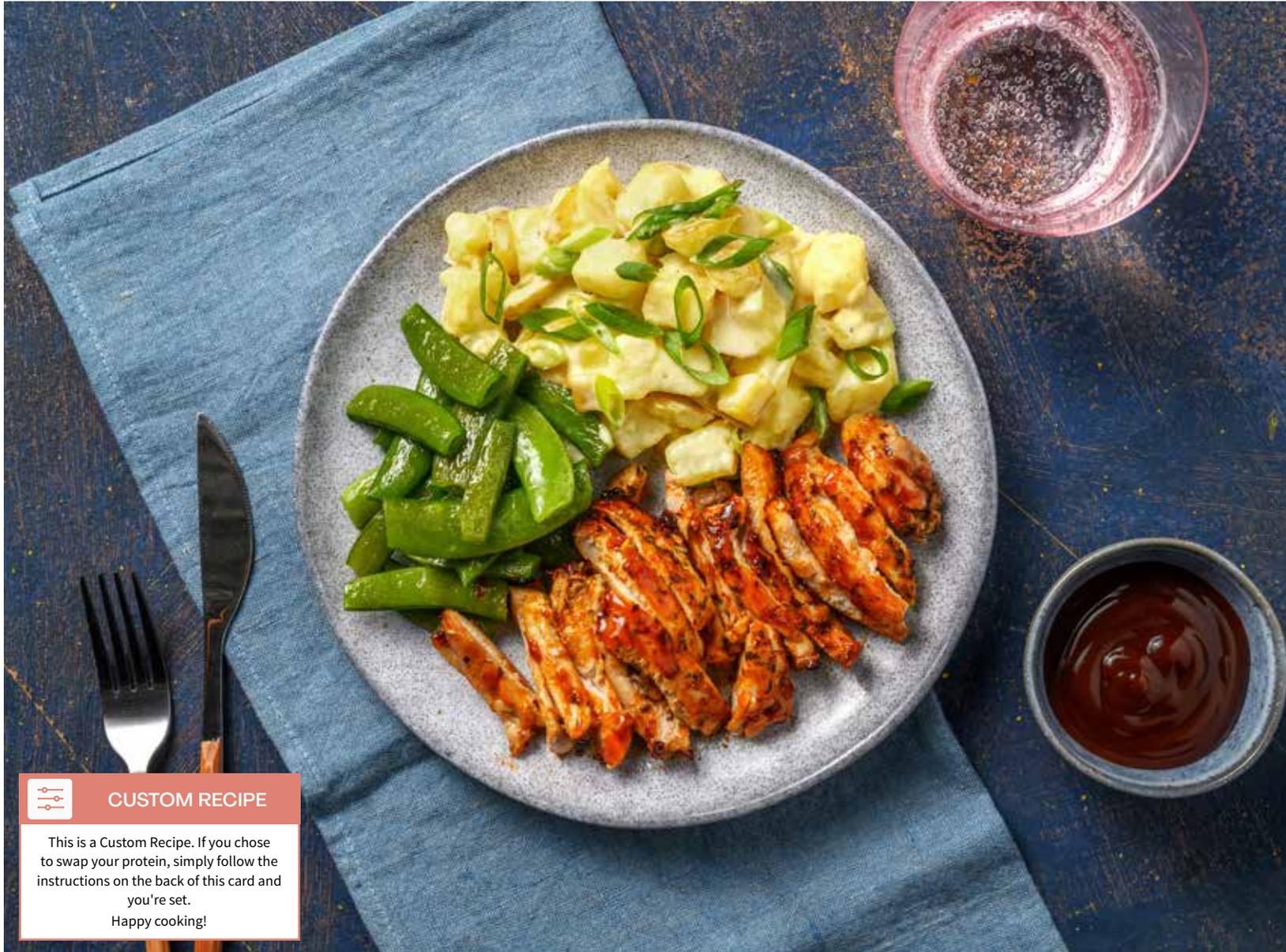




# Backyard BBQ-Style Chicken Dinner

with Potato Salad and Sugar Snap Peas

30 Minutes



Chicken Thighs



Chicken Breast



Southwest Spice Blend



BBQ Sauce



Sugar Snap Peas



Yellow Potato



Mayonnaise



Green Onions



Dijon Mustard



White Wine Vinegar



### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

### HELLO SOUTHWEST SPICE BLEND

*This blend is crucial in Tex-Mex dishes and adds Southern flair to this dish!*

## Start here

- Before starting, preheat the oven to 475°F.
- Wash and dry all produce.

## Bust out

Colander, measuring spoons, silicone brush, aluminum foil, large bowl, baking sheet, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Chicken Breast	2	4
Southwest Spice Blend	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Sugar Snap Peas	227 g	454 g
Yellow Potato	360 g	720 g
Mayonnaise	4 tbsp	8 tbsp
Green Onions	2	4
Dijon Mustard	1 tbsp	2 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Sugar*	1 tsp	2 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.*

## Contact

Share your photos #HelloFreshLife  
Call or email us | (855) 272-7002  
hello@hellofresh.ca  
HelloFresh.ca



## Cook potatoes

Cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) in a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min. Drain and return **potatoes** to the same pot, off heat.



## Cook snap peas

While **chicken** cooks, heat the same pan over medium. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **snap peas**. Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 4-5 min.



## Prep

While **potatoes** cook, trim **snap peas**. Thinly slice **green onions**. Pat **chicken** dry with paper towels, then season with **Southwest Spice Blend**, **salt** and **pepper**.

## CUSTOM RECIPE

If you've opted to get **chicken breasts**, prepare and cook it the same way the recipe instructs you to prepare and cook the **chicken thighs**.



## Make potato salad

When **potatoes** are done, combine **mayo**, **Dijon**, **vinegar** and **1 tbsp sugar** (dbl for 4 ppl) in a large bowl. Add **potatoes** and **half the green onions**. Season with **salt** and **pepper**, then stir to combine.



## Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook until golden-brown, 2-3 min per side. (**TIP**: It's okay if chicken doesn't cook all the way through at this step!) Transfer **chicken** to a foil-lined baking sheet, then brush with **half the BBQ sauce**. Bake in the **middle** of the oven until cooked through, 8-10 min.\*\* Carefully wipe pan clean.



## Finish and serve

Thinly slice **chicken**. Divide **chicken**, **snap peas** and **potato salad** between plates. Sprinkle **remaining green onions** over **potato salad**. Serve **remaining BBQ sauce** on the side for dipping.

## Dinner Solved!