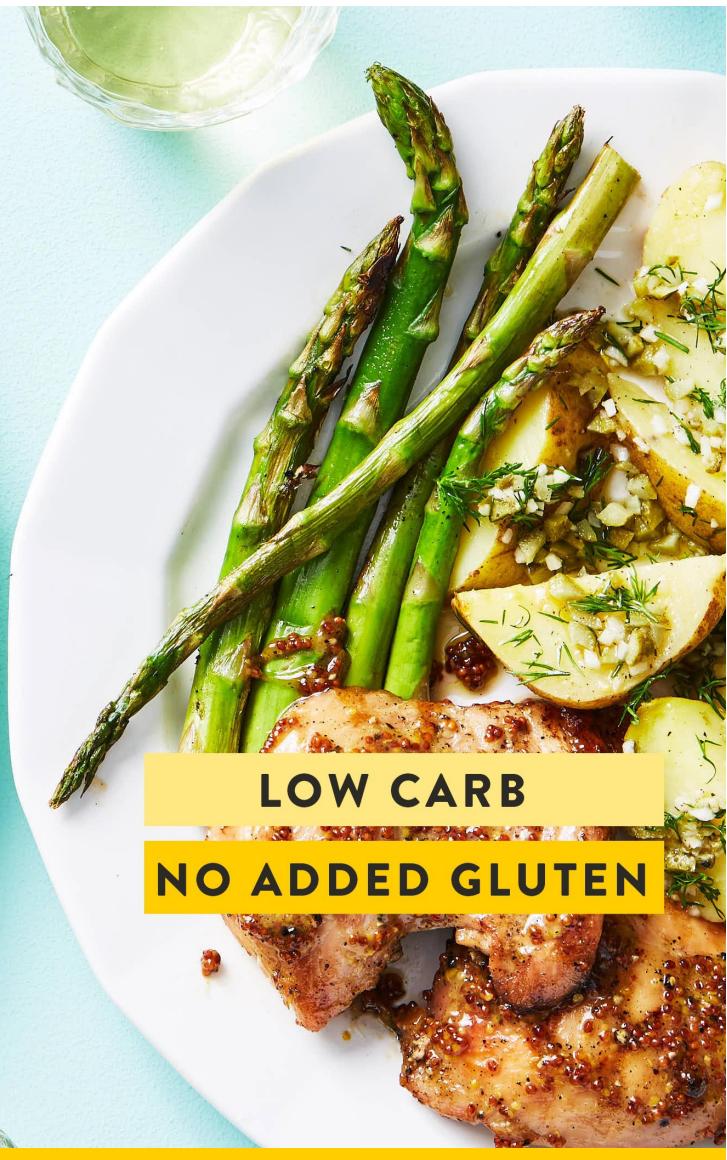




## Honey Mustard Grilled Chicken

with Potato Salad & Asparagus

20-30min 2 Servings



If a chef was a painter, grilled chicken would be the perfect blank canvas! We've painted juicy boneless, skinless, chicken thighs with homemade honey-mustard sauce. The chicken is topped with the sauce as it cooks, soaking up the flavors and caramelizing into a sweet crust. It's served with grilled asparagus and a tangy potato salad that includes crunchy bits of cornichons and chopped fresh dill.

## What we send

- Yukon gold potatoes
- whole grain mustard
- cornichons <sup>12</sup>
- boneless, skinless chicken thighs
- garlic
- asparagus
- fresh dill
- honey

## What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

## Tools

- colander
- saucepan

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 759kcal, Fat 43g, Carbs 39g, Proteins 46g



### 1. Cook potatoes

Scrub **potatoes**, then cut into 1-inch wedges. Place in a medium saucepan, along with **1 tablespoon salt** and enough water to cover by 1 inch. Cover and bring to a boil over high heat, then uncover and cook until easily pierced with a knife, 5–7 minutes more. Drain, rinse with cold water, and drain again. Pat potatoes dry.



### 2. Make potato salad

Meanwhile, peel and finely chop **1 teaspoon garlic**. Finely chop **cornichons**. In a medium bowl, combine garlic, cornichons, and **2 tablespoons vinegar**. Whisk in **3 tablespoons oil** and season to taste with **salt** and **pepper**. Add **potatoes** and stir to combine. Let stand at room temperature until step 6, stirring occasionally.



### 3. Prep ingredients & sauce

Trim bottom 2 inches from **asparagus**. Chop **dill fronds**, discarding stems. In a large bowl, whisk together **honey**, **mustard**, and **1 tablespoon oil**. Season with a **generous pinch each salt and pepper**.



### 4. Season chicken

Lightly **oil** grill or grill pan and heat over medium-high or preheat broiler with top rack 6 inches from heat source, if using. Pat **chicken** dry and rub lightly with **oil**, then season on both sides with **1/4 teaspoon each salt and pepper**. (If using broiler, place chicken on a rimmed baking sheet.)



### 5. Cook chicken & asparagus

Grill or broil **chicken**, turning once or twice, until lightly charred and cooked through, about 5 minutes per side. Add **asparagus** during the last 5 minutes, and cook until crisp-tender (watch closely).



### 6. Finish & serve

Transfer **asparagus** to serving plates and season with **a pinch of salt**. Spoon **honey mustard sauce** over **chicken**. Cook, turning, until honey-mustard sauce is lightly caramelized, about 1 minute more. Add **dill fronds** to **potato salad** and stir to combine. Transfer **chicken** to plates with **asparagus** and serve with **potato salad** alongside. Enjoy!