



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, sopping 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 ¹²
- 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.

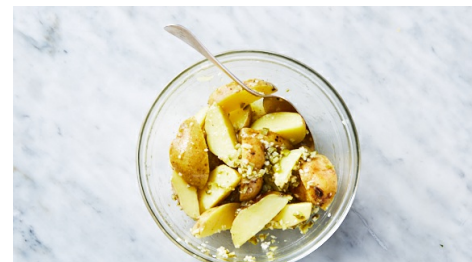
Nutrition per serving

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!