



Barbecue Chicken

with Dill Pickle Potato Salad

20-30min 2 Servings

This potato salad, with its lovely sweet-and sour pickle dressing and a little crunch from sugar snap peas, is a true crowd pleaser. Best of all is the homemade barbecue sauce—it takes just 5 minutes to make once you've combined the ingredients in a saucepan. If you don't have a grill, no worries, your broiler will do a perfect job. Cook, relax, and enjoy!

What we send

- kosher dill pickle
- boneless, skinless chicken breasts
- apple cider vinegar
- whole grain mustard
- red skinned potatoes
- shallot
- barbecue sauce ⁶
- fresh dill
- sugar snap peas

What you need

- coarse salt
- freshly ground pepper
- vegetable or safflower oil

Tools

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

Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 36g, Carbs 73g, Proteins 47g



1. Cook potatoes

Cut potatoes into 1-inch pieces and place in a medium pot with 1 tablespoon salt. Add cold water to cover by 1 inch and bring to a boil. Cook until potatoes are tender, 8-10 minutes; drain and return to pot to dry.



2. Prep vegetables

Peel and finely chop shallot. Finely chop pickle. Remove dill fronds from stems and roughly chop fronds. Thinly slice snap peas on the bias.



3. Make potato salad

Combine shallot, pickle, dill, mayonnaise, 2 tablespoons vinegar, and 1 tablespoon mustard in a large bowl; season with freshly ground black pepper. Lightly toss in potatoes and sugar snap peas.



4. Make bbq sauce

Whisk ketchup, brown sugar, worcestershire sauce, and remaining vinegar and mustard in a small saucepan over medium heat. Bring to a simmer and cook until slightly thickened and glossy, about 5 minutes. Remove from heat, transfer half of the sauce to a bowl, and set aside to cool.



5. Grill chicken

Preheat grill or grill pan to medium-high or preheat broiler. Season chicken with salt and pepper and drizzle with 2 teaspoons oil. Grill chicken on one side until lightly charred, about 3 minutes.



6. Finish chicken and serve

Flip chicken and brush with bbq sauce; cook until lightly charred, about 3 minutes. Flip chicken again and brush with bbq sauce, cook until sauce caramelizes, about 1 minute. Flip once more, brush with any remaining sauce, and cook until caramelized, about 1 minute. Serve chicken with potato salad and remaining bbq sauce. Enjoy!