

## Charred Sweet Chicken

with Apple and Potato Salad



30-40min



2 Servings

Honey mustard and chicken are as classic as peanut butter and jelly. Here, whole grain mustard sweetened with honey coats chicken thighs and drumsticks to create a super flavorful and sophisticated glaze. Tart and crisp Granny Smith apples and celery make traditional potato salad extra refreshing. Cook, relax, and enjoy!

## What we send

• 17

## What you need

- coarse salt
- freshly ground black pepper
- olive oil

## Tools

- medium 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

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 780kcal, Fat 42g, Carbs 50g, Proteins 44g



### 1. Make honey-mustard

Preheat the oven to 425°F or prepare a grill or grill pan for medium-high heat. Whisk mustard, honey, and 2 tablespoons oil in a small bowl; season with salt and pepper.



### 2. Marinate chicken

Place chicken in a baking dish and pour over half of the marinade; toss to coat.



### 3. Cook potatoes

Cut potatoes in half and quarter any extra large ones. Place in a medium saucepan and cover with salted water. Bring to a boil, reduce heat, and simmer until just cooked through, about 10 minutes; drain.



### 4. Grill chicken

Grill chicken, turning occasionally, until lightly charred and cooked through, 20-30 minutes, basting with reserved mustard mixture during the last five minutes. Alternately, roast chicken skin-side up on a rimmed baking sheet, basting occasionally, until golden and cooked through, 25-30 minutes.



### 5. Prep potato salad

Meanwhile, thinly slice celery and finely chop dill fronds. Quarter apple, remove core, and thinly slice quarters crosswise.



### 6. Finish salad and serve

Place celery, dill, apple, mayonnaise, vinegar, potatoes, and 1 tablespoon oil in a large bowl; season with salt and pepper and toss to combine. Serve potato salad alongside honey-mustard chicken. Enjoy!