



DO NOT USE Apricot-Glazed Grilled Chicken

with BBQ Butter Corn & Grilled Zucchini Salad



40min



2 Servings

What we send

- 12 oz pkg boneless, skinless chicken breasts
- 2 (½ oz) apricot preserves
- 1 oz Buffalo sauce
- 1 lime
- 2 ears of corn
- ¼ oz BBQ spice blend
- garlic
- 1 zucchini
- 1 medium yellow onion
- 1 oz sour cream ⁷

What you need

- neutral oil
- kosher salt & ground pepper
- 3 Tbsp butter, softened ⁷

Tools

- grill or grill pan

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal



1. Prep ingredients

Bring a large pot of salted water to a boil.

Halve zucchini crosswise, then quarter lengthwise. Cut onion crosswise into ½-inch thick rings. Finely chop 1 teaspoon garlic. Cut lime into 8 wedges; squeeze 1 wedge into a small bowl.

To the bowl with lime juice, stir in sour cream and half of the garlic. Season to taste with salt and pepper.



4. Grill veggies

Brush grill or grill pan with oil. Place **zucchini** and **onions** on grill or grill pan, brush tops with oil, then season with salt and pepper;; grill until charred in spots, 3-5 minutes. Flip, then cook until tender and charred, 2-3 minutes. Transfer veggies to a plate; cover to keep warm until ready to serve.



2. Boil corn

In a 2nd small bowl, stir to combine 3 tablespoons softened butter and half of the barbecue spice; season to taste with salt and pepper.

Remove corn husks and transfer to boiling water. Boil until corn is tender, about 5 minutes. Transfer to a plate and spread all over with barbecue butter.



5. Grill chicken

Add **chicken** to the grill or grill pan and cook until lightly charred and cooked through, 3-4 minutes per side. Brush **half of the apricot glaze** all over **chicken** and cook, turning, until glaze is charred in spots, about 1 minute more. Transfer to plates.



3. Prep chicken

Preheat a grill or grill pan over medium high heat. Pat chicken dry, brush with oil, and season season all over with salt and pepper.

In a 3rd small bowl, combine apricot preserves, half of the buffalo sauce (save rest for own use), 2 teaspoons oil, and remaining garlic.



6. Finish & serve

Brush chicken with remaining apricot glaze. Serve chicken with barbecue butter corn and grilled veggies alongside. Drizzle grilled veggies with garlic lime sauce. Serve with remaining lime wedges alongside for squeezing over top. Enjoy!