

DINNERLY



REBOOT BBQ Chicken Thighs with Garlic-Rosemary Chips & Carrots



20-30min



2 Servings

The mere thought of that sticky, sweet BBQ glaze mopped on top of chicken takes our hearts, minds, and taste-buds straight to the warm cookout days of summer. But, it's 18°F outside? 3 feet of snow? Bone-snapping wind? Who cares! This BBQ chicken cooks on the stovetop—no need to strap on your winter boots and headlamp to trudge out to the grill! Garlic-rosemary fries and roasted carrots finish it off. We've got you covered!

WHAT WE SEND

- 1 lb russet potatoes
- 2 carrots
- ¼ oz fresh rosemary
- 12 oz boneless, skinless chicken thighs
- 2 oz barbecue sauce

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 580kcal, Fat 26g, Carbs 58g, Protein 31g



1. Prep ingredients

Preheat oven to 450°F with rack in lower third. Scrub **potato** and cut into ¼-inch thick rounds (no need to peel). Scrub **carrots**, halve crosswise, then cut lengthwise into sticks (no need to peel).



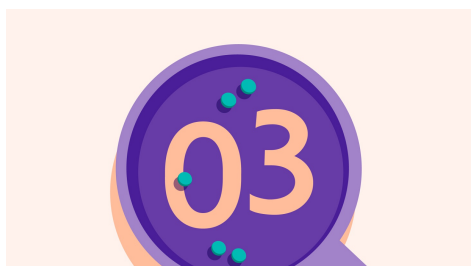
2. Roast potatoes & carrots

On a rimmed baking sheet, toss **potatoes** and **carrots** with **2 tablespoons oil** and a **generous pinch each salt and pepper**. Spread in a single layer, keeping potatoes and carrots separate. Roast on lower oven rack until browned and tender, 20–22 minutes.



3. Prep ingredients

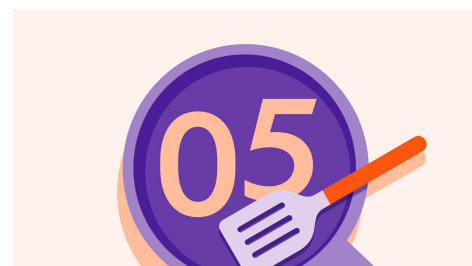
While **vegetables** cook, pick and chop **1 teaspoon rosemary** (save rest for own use). Peel and chop **1 large garlic clove**. Combine rosemary and garlic on cutting board, season with **salt** and **pepper**, and chop together until fine. Reserve for step 5.



4. Cook chicken

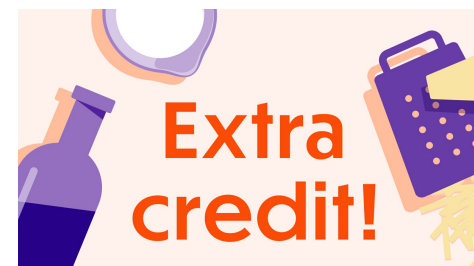
Pat **chicken** dry and season with ½ **teaspoon salt** and **several grinds of pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until golden brown and cooked through, 5–6 minutes per side.

Add **barbecue sauce** and **2 tablespoons water** to skillet, turning chicken to coat. Cook until sauce is warmed through, about 1 minute.



5. Finish & serve

When **potatoes** are done, toss with **garlic-rosemary** and a **drizzle of oil**. Serve **potatoes** alongside **carrots** and **chicken**.



6. Take it to the next level

Cornbread is always a great partner to BBQ of all sorts. We're not suggesting you whip up your own from scratch. Good quality store bought or premixed would be just as good!