

# DINNERLY



## Grilled BBQ Chicken with Ranch Potato Salad



20-30min



2 Servings

You know what pairs really well with a cold drink, a lot of sun, maybe even a dip in the pool? This grilled BBQ chicken with a creamy potato salad. Well, it might be best after a soak in the pool, not during, but you do you. We've got you covered!

### WHAT WE SEND

- 2 russet potatoes
- 2 oz barbecue sauce
- 2 scallions
- 2 (1½ oz) ranch dressing <sup>3,7</sup>
- 10 oz pkg boneless, skinless chicken breast

### WHAT YOU NEED

- kosher salt & ground pepper

### TOOLS

- medium saucepan
- grill or grill pan

### COOKING TIP

No grill? No problem! Heat 1 tablespoon oil in a medium skillet to cook the chicken in step 3.

### ALLERGENS

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 530kcal, Fat 19g, Carbs 55g, Protein 38g



#### 1. Cook potatoes

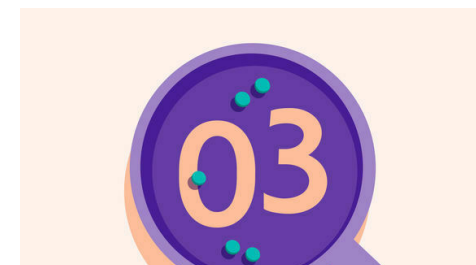
Scrub **potatoes**, then cut into ½-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Bring to a boil. Lower heat and simmer until just tender but not falling apart, 12–15 minutes. Drain and rinse potatoes with cold water; return to saucepan off heat.



#### 2. Dress potatoes

Trim **scallions**, then thinly slice.

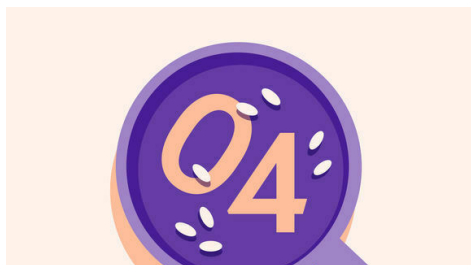
To saucepan with **potatoes**, add **ranch dressing**, **scallions**, and a **pinch each of salt and pepper**. Stir until potatoes are coated; set aside until ready to serve.



#### 3. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**.

Heat a grill or grill pan over medium-high. Add chicken; cook until lightly charred and just cooked through about 3 minutes per side. Brush **half of the barbecue sauce** over chicken; cook, turning, until glaze is charred in spots, about 1 minute more. Transfer to a cutting board to rest.



#### 4. Finish & serve

Thinly slice **chicken**, if desired.

Serve **BBQ chicken** with **remaining barbecue sauce** and **ranch potato salad** alongside. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!