

# MARLEY SPOON



## Grilled Chicken Sandwich

with Mustardy Mayo & Potato Salad



30-40min



2 Servings

We've borrowed this recipe from "Martha Stewart's Grilling." If you don't have a grill or grill pan, preheat the broiler with the top rack 6 inches from heat source. Add onions to a baking sheet and broiler, turning, 5-7 minutes. Toast rolls directly on the oven rack until lightly charred, 1-2 minutes. Heat 1 tablespoon of oil in a skillet over medium-high, add chicken and cook until cooked thr...



## What we send

- Yukon gold potatoes
- Italian hero roll <sup>1</sup>
- mayonnaise <sup>3,6</sup>
- green beans
- plum tomatoes
- red medium
- fresh dill
- whole-grain mustard <sup>17</sup>
- cornichon <sup>17</sup>
- boneless, skinless chicken breasts

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- colander
- saucepan

## Allergens

Wheat (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 840kcal, Fat 40g, Carbs 85g, Protein 35g



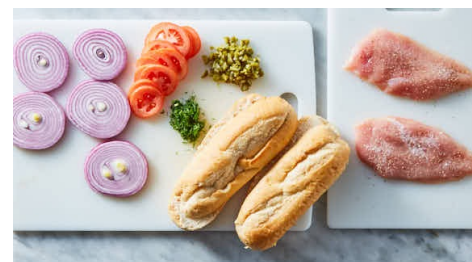
### 1. Prep vegetables

Cut **potatoes** into 1-inch pieces; place in a medium saucepan and cover by 1 inch with **salted water**. Cover, bring to a boil. Cook, uncovered, until potatoes are just tender, 4-5 minutes. Meanwhile, trim ends from **green beans**, then cut into 1-inch pieces. Add to potatoes and cook until bright green and crisp-tender, 1-2 minutes. Drain and rinse with cold water.



### 4. Grill onions

Drizzle **onions** with **oil**, then season with **salt** and **pepper**. Add to grill or grill pan. Reduce heat to medium-high and cook until lightly charred and tender, turning once, 5-7 minutes. When cool enough to handle, coarsely chop ¼ cup, leaving rest whole.



### 2. Prep ingredients

While **potatoes** cook, peel **onion**, then slice into ¼-inch thick rings, keeping rings intact. Finely chop **dill fronds and tender stems** together. Coarsely chop **cornichons**. Halve **rolls** lengthwise, if necessary. Thinly slice **tomato** into rounds. Pat **chicken** dry, then season all over with **salt** and **pepper**. Light a grill or preheat a grill pan over high heat.



### 5. Grill chicken & bread

Lightly **oil** grill grates. Add **chicken** to grill or grill pan and cook until lightly charred and cooked through, 3-4 minutes per side. Drizzle cut-sides of **rolls** with **oil**, and sprinkle with **salt** and **pepper**, then add to grill and cook until lightly charred, 1-2 minutes per side (watch closely).



### 3. Make mayo-mustard sauce

In a large bowl, whisk together **mayonnaise**, **mustard**, and **2 tablespoons oil**. Season to taste with **salt** and **pepper**. Reserve ¼ cup of the **mayo-mustard sauce** in a small bowl for the sandwiches.



### 6. Make potato salad & serve

To the large bowl with **mayo-mustard sauce**, add **potatoes**, **green beans**, **chopped onions**, **dill**, and **cornichons**; toss to coat. Season to taste with **salt** and **pepper**. Spread **reserved sauce** on cut-sides of **rolls**. Halve **grilled chicken** crosswise, if desired, then sandwich **chicken**, **onion rings** and **tomatoes** between bread. Serve alongside \_\_potato sal...