



## Summer Big Batch: Green Goddess Chicken

with Green Beans, Summer Squash & Potatoes



1h



2 Servings

Nothing says summer quite like a heaping platter of grilled meat and veggies. A herbaceous green goddess dressing with sour cream, chives, and tarragon does double duty as a creamy marinade for lean chicken breasts, as well as a dip for grilled squash and potatoes. Squeeze the caramelized lemon over top and bask in the sunshine of this easy breezy crowd pleasing dish. (2-p plan serves 4; 4-p plan serves 8)



## What we send

- ¼ oz fresh tarragon
- ½ oz fresh chives
- 1 lemon
- 2 (2 oz) mayonnaise <sup>3,6</sup>
- 4 (1 oz) sour cream <sup>7</sup>
- ½ oz fish sauce <sup>4</sup>
- ¼ oz granulated garlic
- 2 (12 oz) pkgs boneless, skinless chicken breasts
- 2 red potatoes
- 2 yellow squash
- ½ lb green beans

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- grill, grill pan, or skillet
- medium pot
- microplane or grater
- immersion blender, food processor, or blender (optional)
- microwave

## Allergens

Egg (3), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 600kcal, Fat 36g, Carbs 24g, Protein 44g



### 1. Prep dressing

Preheat grill to high, if using. Bring a medium pot of **salted water** to a boil.

Pick **tarragon leaves** from stems and finely chop; discard stems. Finely chop **chives**. Finely grate **lemon zest**. Cut lemon in half crosswise; squeeze **1 tablespoon juice** and reserve remaining lemon half.



### 4. Prep vegetables

Scrub **squash**; cut on an angle into ½-inch thick planks. Trim stem ends from **green beans**.

Add green beans to boiling water and cook until bright green and tender-crisp, 3-4 minutes. Drain beans and transfer to an ice bath. Once chilled, drain and set aside until ready to serve.

Preheat grill pan to high, if using. Brush grill or grill pan with **oil**.



### 2. Make dressing

In a medium bowl, whisk together **mayonnaise, sour cream, chives, tarragon, lemon zest and juice**, and **1 teaspoon each of fish sauce and granulated garlic**; season to taste with **salt and pepper**. Alternatively, for a greener color, blend in a blender until smooth.



### 5. Grill vegetables

Toss **squash** with **1 tablespoon oil**; season with **salt and pepper**.

Grill squash until tender and charred in spots, 3-5 minutes a side. Grill **potatoes** until charred and crisp, 3-5 minutes a side. Cook vegetables in batches as necessary; transfer to a plate.



### 3. Prep chicken & potato

Pat **chicken** dry; season on both sides with **salt and pepper**. In a large bowl, toss chicken with **¼ cup dressing** until evenly coated; set aside.

Scrub **potato**; cut into ¾-inch thick wedges. Microwave potatoes in a bowl, covered, until just tender, stirring halfway through, 5-7 minutes. Toss with **1 tablespoon oil** and season with **salt and pepper**.



### 6. Grill chicken

Grill **chicken** until charred in spots and cooked through, 3-5 minutes a side. Transfer to a cutting board and rest for at least 5 minutes. Grill **remaining lemon half**, cut side down, until well browned and caramelized, 3-5 minutes.

Slice **chicken**, if desired. Serve chicken with **vegetables, remaining green goddess dressing**, and **grilled lemon** for squeezing over top. Enjoy!