

DINNERLY



Summer Big Batch: BBQ-Glazed Chicken with Potato Salad & Chili-Lime Green Beans

 1h  2 Servings

Summer's not really summer until you fire up the grill. This BBQ feast makes extra servings, so when the neighbors smell that juicy BBQ-glazed chicken and ask what you're cooking, there's enough to go around! Serve up the chicken with a side of green beans tossed in chili-lime butter and a grilled potato salad spiked with bacon and scallions. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 4 red potatoes
- 4 oz pkg thick-cut bacon
- 2 scallions
- 1 oz whole-grain mustard ¹⁷
- 2 (10 oz) pkgs boneless, skinless chicken breast
- 2 (¼ oz) chili lime spice
- 1 lb green beans
- 2 oz barbecue sauce

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- butter ⁷

TOOLS

- grill or grill pan
- microwave
- medium nonstick skillet

ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 32g, Carbs 45g, Protein 48g



1. Prep potato salad

Preheat grill to high, if using.

Scrub **potatoes**; cut into ¾-inch thick wedges. Microwave in a bowl, covered, until tender but not falling apart, stirring halfway through, about 10 minutes. Toss with **2 tablespoons oil**. Season with **salt** and **pepper**; set aside.

Meanwhile, cut **bacon** into ½-inch pieces. Trim **scallions**; thinly slice, keeping dark greens separate.



4. Finish beans & potatoes

In reserved skillet, heat **2 tablespoons butter** over medium. Add **remaining chili lime spice**; cook until fragrant, about 30 seconds. Stir in **green beans**; season with **salt** and **pepper**.

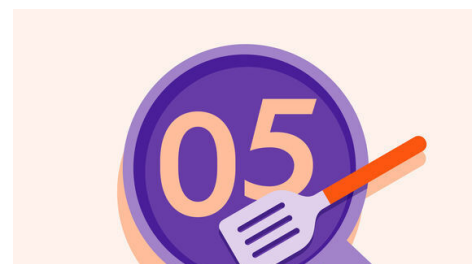
Brush grill grates with **oil**. Grill **potatoes** until charred and crisp, 3–5 minutes per side. Add to bowl with **bacon** along with **scallion dark greens**. Toss to combine; season to taste.



2. Cook bacon dressing

Place **bacon** in a medium nonstick skillet. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes. Add **scallion whites** and **light greens**; cook until softened, about 1 minute.

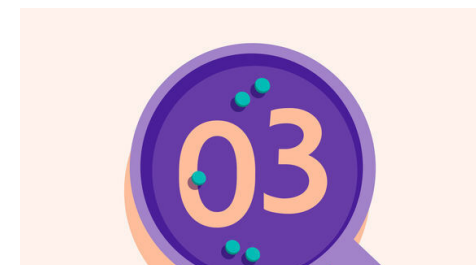
Off heat, stir in **mustard**, **2 tablespoons vinegar**, and **1 tablespoon sugar**. Transfer mixture to a large bowl; reserve skillet.



5. Grill chicken & serve

Grill **chicken** until well charred and cooked through, 4–5 minutes per side. Brush both sides with **barbecue sauce** and grill until sauce is sticky and caramelized, flipping every 15 seconds, about 1 minute. Transfer to a cutting board; slice, if desired.

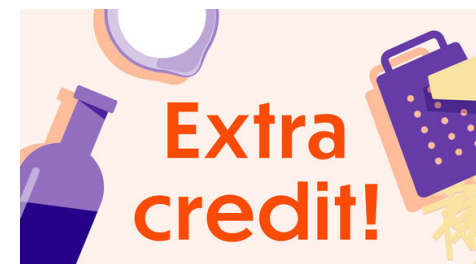
Serve **BBQ chicken** with **potato salad** and **green beans**. Enjoy!



3. Prep chicken & beans

Pat **chicken** dry. Toss in a bowl with **half the chili lime spice** and **2 tablespoons oil**; season with **salt** and **pepper**.

Trim stem ends from **green beans**; place in a large bowl with **2 tablespoons water**. Cover and microwave, checking every 2 minutes, until bright green and just tender, 2–6 minutes. Drain excess liquid.



6. Check us out!

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