

MARLEY SPOON



Grilled Hot Honey Chicken

with Caesar-ish Potatoes & Cucumber Salad



25min



2 Servings

This picnic-style meal brings the outdoor BBQ vibes to you, even if you're indoors! A sweet and tangy hot honey glaze livens up tender grilled chicken breasts. Microwaving the potatoes is a time-saving hack that we use before giving them some grill marks and tossing them in a bright Caesar salad-style dressing. A refreshing cucumber-dill salad is the ultimate cool, crisp side for this laid-back supper.

What we send

- 2 Yukon gold potatoes
- 1 cucumber
- ¼ oz fresh dill
- 1 lemon
- 12 oz pkg boneless, skinless chicken breasts
- 2 (½ oz) honey
- 1 oz Buffalo sauce
- 2 pkts Dijon mustard
- 1 oz mayonnaise ^{1,2}
- 1½ oz pkt Worcestershire sauce ³

What you need

- kosher salt & ground pepper
- neutral oil
- distilled white vinegar (or apple cider vinegar)
- sugar

Tools

- microwave
- grill or grill pan

Allergens

Egg (1), Soy (2), Fish (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 24g, Carbs 60g, Protein 43g



1. Microwave potatoes

Prick **potatoes** all over with a fork and place on a microwave-safe plate. Microwave potatoes until tender and easily pierced through the center with a knife, 5-8 minutes, flipping halfway. Set aside until cool enough to handle.

Preheat a grill or grill pan over high.



4. Grill chicken

Lightly **oil** grates of grill or grill pan. Add **chicken** and grill until lightly charred and cooked through, 3-4 minutes per side. Brush **half of the hot honey glaze** all over **chicken** and cook, turning, until glaze is charred in spots, about 1 minute more. Transfer to plates.



2. Prep ingredients

Meanwhile, use a vegetable peeler to shave **cucumber** into wide ribbons (peel first, if desired). Pick **dill** from stems; discard stems. Cut **lemon** into 6 wedges. Cut **potatoes** into ¾-inch thick slices.

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

In a small bowl, whisk to combine **honey**, **half of the Buffalo sauce and mustard**, and **2 teaspoons oil**.



5. Make cucumber salad

While **chicken** cooks, in a medium bowl, whisk together **1 tablespoon oil**, **2 teaspoons vinegar**, **1 teaspoon sugar**, and **½ teaspoon salt**. Add **cucumber ribbons** and **¾ of the dill**. Season to taste with **salt** and **pepper**.



3. Grill potatoes

Brush **potatoes** with **oil**, then season all over with **salt** and **pepper**. Grill potatoes, undisturbed, until charred in spots, about 2 minutes per side.

Meanwhile, in a medium bowl, whisk to combine **mayo**, **remaining mustard**, **½ teaspoon Worcestershire**, and **the juice from 1 lemon wedge**; season to taste with **salt** and **pepper**. Add **grilled potatoes** and gently toss to coat.



6. Finish & serve

Brush **chicken** with **remaining hot honey glaze** and serve alongside **potatoes** and **cucumber salad**. Garnish with **remaining dill**. Serve with **lemon wedges** for squeezing over top. Enjoy!