

DINNERLY



Grilled Honey Mustard Chicken with Cheesy Potatoes & Ranch Salad



20-30min



2 Servings

Sometimes you just have to throw a chicken breast on the grill so you have an excuse to eat it with honey mustard, you know? If it's not obvious enough, we're die-hard fans of the sweet and tangy sauce, and we can show you how to make it yourself with just three ingredients. The roasted cheesy potatoes and crisp ranch salad are just as easy (not to mention tasty). We've got you covered!

WHAT WE SEND

- 2 potatoes
- ½ oz honey
- 10 oz pkg boneless, skinless chicken breast
- 1 pkt ranch dressing ^{1,2}
- 2 oz shredded cheddar-jack blend ²
- 1 romaine heart
- ¼ oz Dijon mustard

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- grill or grill pan

COOKING TIP

No grill? No problem! Heat 1 tablespoon oil in a heavy skillet (preferably cast iron) over medium-high. Add chicken and cook as directed in step 3.

ALLERGENS

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

NUTRITION PER SERVING

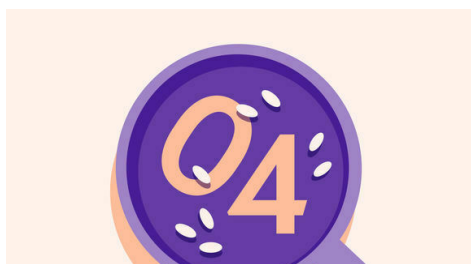
Calories 640kcal, Fat 29g, Carbs 53g, Protein 46g



1. Cook potatoes

Preheat oven to 450°F with a rack in the upper third.

Scrub **potatoes**; cut into 1-inch pieces. Toss on a rimmed baking sheet with 1 **tablespoon oil**, 1 **teaspoon salt**, and a **few grinds of pepper**. Roast on upper oven rack until almost tender, about 15 minutes.



4. Finish potatoes

While **chicken** cooks, carefully gather **roasted potatoes** together on baking sheet. Sprinkle with **cheese** and return to oven; bake until cheese is melted, about 5 minutes.



2. Prep ingredients

In a small bowl, mix together **honey**, **mustard**, and 2 **teaspoons oil**.

Pat **chicken** dry and pound to an even ½-inch thickness, if desired; season all over with **salt** and **pepper**.

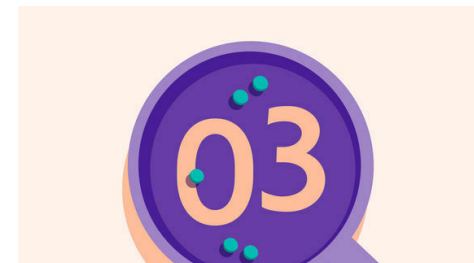
Transfer **half of the ranch** to a medium bowl and set aside for step 5.



5. Finish & serve

Halve **lettuce** lengthwise and thinly slice crosswise; discard end. Transfer to bowl with **ranch** and toss to coat; add more ranch as desired. Season to taste with **salt** and **pepper**. Brush **remaining honey mustard** over **chicken**; season with **pepper**.

Serve **honey mustard chicken** with **cheesy potatoes** and **ranch salad** alongside. Serve with any **remaining ranch**. Enjoy!



3. Cook chicken

Heat a grill or grill pan over medium-high. Add **chicken** and cook until lightly charred and cooked through, 3–4 minutes per side. Brush **half of the honey mustard** all over chicken; continue to cook, turning, until glaze is charred in spots, about 1 minute more. Transfer to plates.



6. Did you know?

In 2020, as a part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.