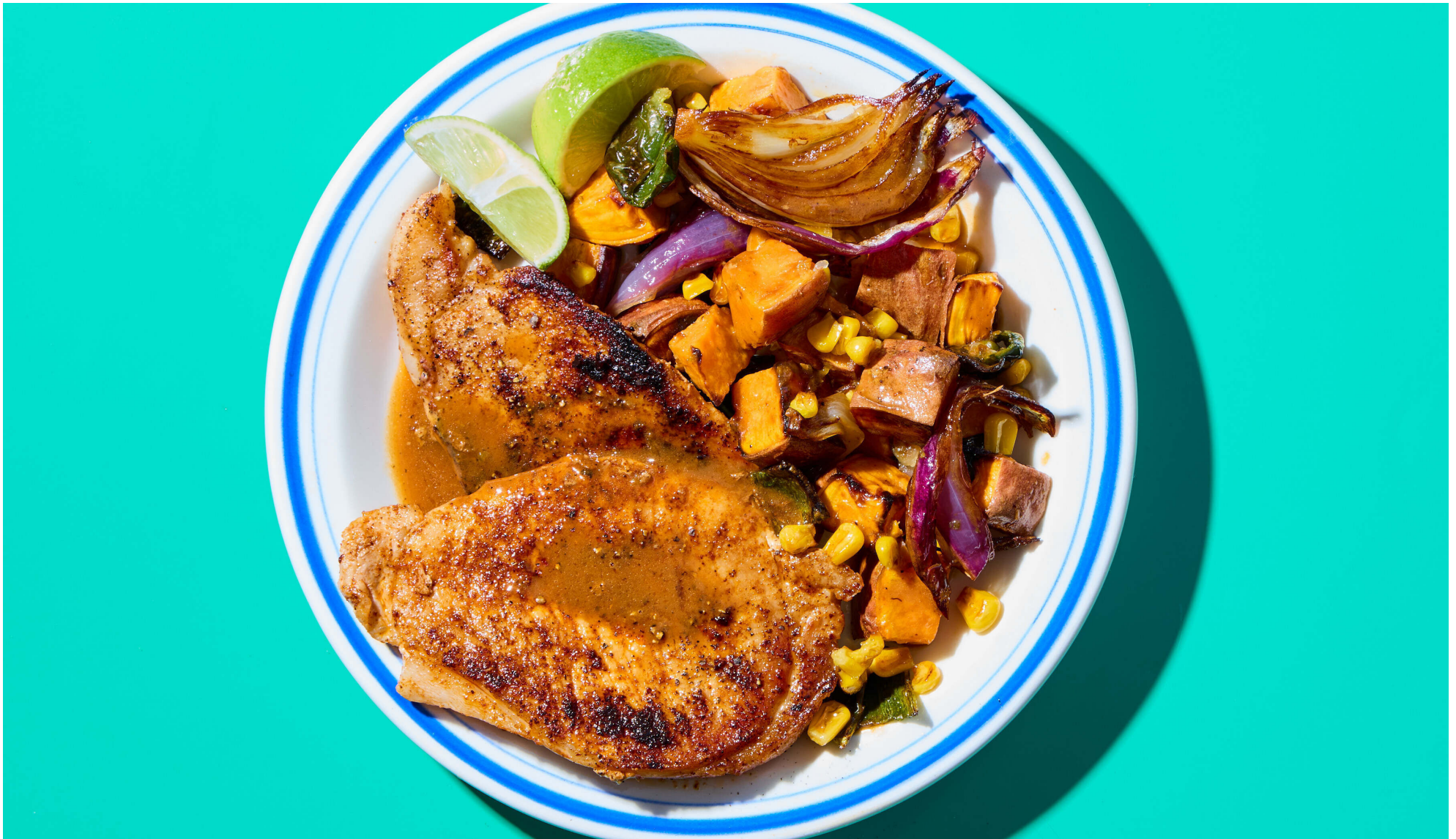


# DINNERLY



## BBQ-Spiced Chicken Breast with Warm Sweet Potato, Poblano & Corn Salad



30-40min



2 Servings

Smoky BBQ-spiced chicken may be the main event of this plate, but a side of this warm salad just might upstage it. We roast sweet potatoes, poblano peppers, onions, and corn until they're nice and charred before we toss them in a zesty lime dressing. Make a quick pan sauce to smother the pork and add a squeeze of lime to complete this Southwestern-style meal. We've got you covered! **225**

### WHAT WE SEND

- 2 sweet potatoes
- 1 poblano pepper
- 1 red onion
- 2½ oz corn
- 1 lime
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz BBQ spice blend

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter <sup>7</sup>
- sugar

### TOOLS

- rimmed baking sheet
- microplane or grater
- large skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 710kcal, Fat 29g, Carbs 78g, Protein 39g



#### 1. Prep veggies

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

Scrub **sweet potatoes**, then cut into ¾-inch pieces. Halve **pepper**, discard stem and seeds, then cut into ¾-inch pieces. Halve **onion** and cut into ¾-inch wedges.



#### 2. Roast veggies

On a rimmed baking sheet, toss **sweet potatoes, peppers, and onions** with a **drizzle of oil** and season with **salt and pepper**. Roast on center oven rack until lightly browned, 20–25 minutes.

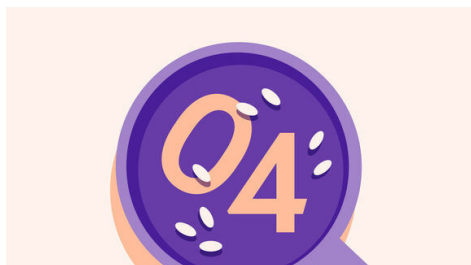
Sprinkle **corn** over veggies and carefully toss. Continue to roast until veggies are tender and well charred in spots, 10–15 minutes.



#### 3. Prep lime & chicken

Into a large bowl, zest **1 teaspoon lime** and squeeze **1 tablespoon juice**; cut remaining lime into wedges.

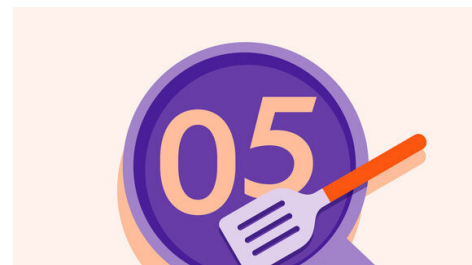
Pat **chicken** dry, then season all over with **BBQ spice** and a **pinch each of salt and pepper**.



#### 4. Cook chicken & pan sauce

Heat **1 tablespoon oil** in a large skillet over medium-high. Working in batches if needed, cook **chicken** until browned and cooked through, 3–4 minutes per side. Transfer to a plate.

Add **¼ cup water** to skillet, scrape up browned bits. Simmer over medium heat until slightly thickened, 1–2 minutes. Stir in **1 teaspoon lime mixture, 1 tablespoon butter, and any chicken resting juices**.



#### 5. Make dressing & serve

To bowl with **remaining lime mixture**, whisk in **½ teaspoon each of sugar and salt** and **2 tablespoons oil**. Season to taste with **salt and pepper**. Add **cooked veggies** and gently toss to coat.

Serve **BBQ-spiced chicken** with **pan sauce** spooned over top and with **sweet potato salad** and **lime wedges** alongside. Enjoy!



#### 6. Check us out!

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