



## Honey Mustard Grilled Chicken

with Potato Salad & Asparagus



20-30min



2 Servings

If you don't have a grill or grill pan, preheat broiler with top rack 6 inches from heat source. Transfer chicken to a rimmed baking sheet. Broil on top oven rack until nearly cooked through, 4-5 minutes (watch closely as broilers vary). Add asparagus to baking sheet. Broil until chicken is cooked and asparagus is tender, 4-5 minutes. Spoon honey mustard over chicken. Broil until sauce is browned in spots, about 1 minute.



## What we send

- 2 Yukon gold potatoes
- garlic
- 1 oz cornichon
- ½ lb asparagus
- ¼ oz fresh dill
- ½ oz honey
- 12 oz pkg boneless, skinless chicken thighs
- 2 (¼ oz) Dijon mustard

## What you need

- kosher salt & pepper
- olive oil
- apple cider vinegar (or white wine vinegar)

## Tools

- medium saucepan
- grill or grill pan

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

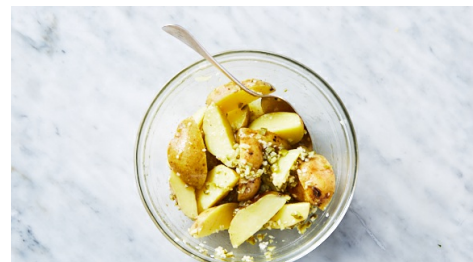
## Nutrition per serving

Calories 650kcal, Fat 37g, Carbs 47g, Protein 42g



### 1. Cook potatoes

Scrub **potatoes**, then cut into 1-inch thick wedges. Place in a medium saucepan, along with **1 tablespoon salt** and enough water to cover by 1 inch. Cover and bring to a boil over high heat, then uncover and cook until easily pierced with a knife, 5-7 minutes. Drain, rinse with cold water, and drain again. Pat potatoes dry.



### 2. Make potato salad

Meanwhile, finely chop **1 teaspoon garlic**. Finely chop **cornichons**. In a medium bowl, whisk to combine **chopped garlic and cornichons, 3 tablespoons oil, and 2 tablespoons vinegar**. Season to taste with **salt and pepper**. Add **cooked potatoes** and toss to combine. Set aside at room temperature, stirring occasionally, until step 6.



### 3. Prep ingredients

Preheat grill or grill pan to high (see front of recipe for alternatives). Trim bottom 2 inches from **asparagus**. Finely chop **dill fronds and tender stems**.



### 4. Prep sauce & chicken

In a large bowl, whisk together **honey, Dijon mustard, and 1 tablespoon oil**. Season to taste with **salt and pepper**. Pat **chicken thighs** dry, then pound to an even ½-inch thickness, if desired. Rub lightly with **oil**, then season all over with **¼ teaspoon each of salt and pepper**.



### 5. Grill chicken & asparagus

Grill **chicken** on medium-high until charred on the bottom, about 5 minutes. Flip chicken and add **asparagus** to grill or grill pan. Grill until chicken is cooked to an internal temperature of 165°F and asparagus is crisp-tender, about 5 minutes (watch closely). Transfer asparagus to plates and season with a **pinch of salt**.



### 6. Glaze chicken & serve

Spoon **honey mustard sauce** over **chicken** on grill or grill pan. Cook, turning, until **honey mustard sauce** is lightly caramelized, about 1 minute more. Add **dill** to **potato salad** and stir to combine. Serve **honey mustard grilled chicken** with **potato salad** and **asparagus** alongside. Enjoy!