

# MARLEY SPOON



## Big Batch BBQ Chicken Sandwich

with Green Goddess Potato Salad



40-50min



2 Servings



### What we send

- 4 oz barbecue sauce
- 2 (12 oz) pkgs boneless, skinless chicken breasts
- 4 red potatoes
- 4 oz Greek yogurt <sup>7</sup>
- ¼ oz fresh tarragon
- ¼ oz fresh parsley
- 2 scallions
- 4 potato buns <sup>1,7,11</sup>
- 1 shallot
- 2 oz celery
- 2 oz pickled jalapeños <sup>17</sup>
- 2 (1 oz) sour cream <sup>7</sup>

### What you need

- kosher salt & ground pepper
- neutral oil
- sugar

### Tools

- grill, grill pan, or skillet
- medium saucepan

### Allergens

Wheat (1), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 0kcal

## 1. Prep chicken

Add all but 2 tablespoons of barbecue sauce to a large bowl. Pat chicken dry and then add to bowl with the sauce. Season with a generous pinch of salt and pepper and toss until chicken is coated in the barbecue sauce. Set aside to marinate.

## 4. Make potato salad

In a food processor, combine yogurt, sour cream, all of the parsley (leaves and stems), scallions, ¾ teaspoon sugar, 2 teaspoons salt, 1 tablespoon water, and chopped tarragon. Blend until smooth. Season to taste with salt and pepper and transfer to a large bowl.

Add room temperature potatoes and celery and toss until evenly coated.

## 2. Boil potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Transfer to a medium saucepan, along with **1 tablespoon salt** and enough water to cover by 1 inch. Cover and bring to a boil over high, then uncover and cook until easily pierced with a fork, 5-7 minutes. Drain potatoes and rinse with cool water to bring to room temperature.

## 5. Cook chicken

Preheat a grill to high. Add buns and cook until toasted and charred, 1-3 minutes.

Add chicken and grill until cooked through and exterior is nicely caramelized, 5-7 minutes per side. Remove from grill and let rest for 5 minutes.

## 3. Prep ingredients

Meanwhile, coarsely chop 1 tablespoon tarragon leaves. Thinly slice celery. Thinly slice shallot. Lightly oil cut sides of buns.

## 6. Serve

Transfer potato salad to a serving dish and garnish with extra tarragon leaves if desired.

Place barbecue chicken on top of buns and brush the top with remaining BBQ sauce, garnish with shallot and pickled jalapeños. Enjoy!