



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 ¹⁷
- ½ lb asparagus
- ¼ oz fresh dill
- ½ oz honey
- 2 pkts Dijon mustard ¹⁷
- 12 oz pkg boneless, skinless chicken thighs

What you need

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

Tools

- medium saucepan
- grill or grill pan

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

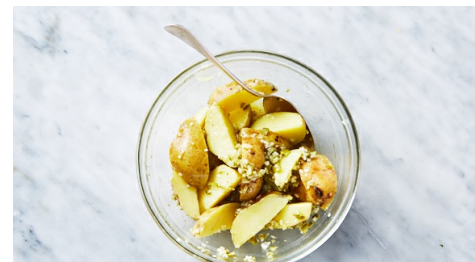
Nutrition per serving

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!