



## Alabama-Style Grilled Chicken

with Tomato Salad & Zucchini



20-30min



2 Servings

If you don't have a grill or grill pan, preheat the broiler with a rack in the upper third. Place seasoned zucchini on a rimmed baking sheet, and roast until tender and lightly charred, 4–8 minutes. Heat 1 tablespoon oil in a skillet over medium-high, add chicken, and cook until golden-brown and cooked through, 3–4 minutes per side.



## What we send

- 1 zucchini
- 1 large pkg grape tomatoes
- 1 shallot
- 2 (1 oz) sour cream <sup>1</sup>
- 1 oz horseradish <sup>2</sup>
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz steak seasoning
- ¼ oz fresh parsley
- ¼ oz Dijon mustard

## What you need

- olive oil
- red wine vinegar
- kosher salt & ground pepper

## Tools

- grill or grill pan

### Cooking tip

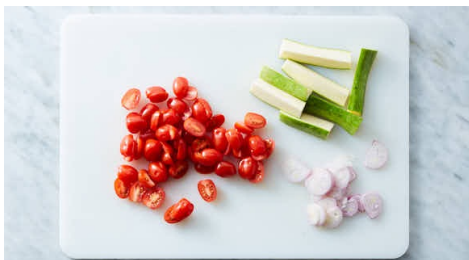
To quickly slice the grape tomatoes, sandwich the tomatoes between two plastic lids. Using a sharp knife, cut through the middle.

### Allergens

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

### Nutrition per serving

Calories 450kcal, Fat 22g, Carbs 21g, Protein 44g



### 1. Prep ingredients

Halve **zucchini** crosswise, then cut lengthwise into 1-inch wedges.

Halve **grape tomatoes**.

Thinly slice **half of the shallot** (save rest for own use).



### 2. Make tomato salad

In a medium bowl, whisk together **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**. Stir in **tomatoes** and **sliced shallots**. Set aside to marinate.



### 3. Grill zucchini

Heat a grill or grill pan over high. Lightly drizzle **zucchini** with **oil** and season with **salt** and **pepper**.

Add zucchini to grill and cook over medium-high heat, covered, turning occasionally until lightly charred and tender, 6-8 minutes. Transfer to a plate.



### 4. Make Alabama sauce

Meanwhile, in a small bowl, stir together **sour cream**, **Dijon mustard**, **1 teaspoon horseradish**, and **1 ½ tablespoons water**. Season to taste with **salt** and **pepper**.



### 5. Grill chicken

Pat **chicken** dry and season all over with **salt** and **1 ½ teaspoons steak seasoning**. Lightly **oil** grill grates. Add chicken and cook until lightly charred and cooked through, 3-4 minutes per side.



### 6. Finish salad & serve

Roughly chop **parsley leaves and tender stems**, then stir into **tomato salad**. Season to taste with **salt** and **pepper**.

Serve **chicken** and **grilled zucchini** drizzled with **Alabama sauce** and with **tomato salad** alongside. Enjoy!