

# DINNERLY



## Grilled Honey Mustard Chicken with Creamy Dill Potatoes & Cucumber Salad



25min



2 Servings

Honey mustard is a flavor we can't get enough of. Pair that with grilled chicken breast, potatoes tossed in sour cream and dill, and a crisp cucumber salad, and you have yourself a winner-winner-chicken-dinner. We've got you covered!

### WHAT WE SEND

- 2 Yukon gold potatoes
- 1 cucumber
- ¼ oz fresh dill
- 10 oz pkg boneless, skinless chicken breast
- 2 (½ oz) honey
- 1 oz whole-grain mustard
- 2 (1 oz) sour cream <sup>1</sup>

### WHAT YOU NEED

- neutral oil
- distilled white vinegar (or vinegar of your choice)
- sugar
- kosher salt & ground pepper
- garlic

### TOOLS

- microwave
- grill or grill pan
- microplane or grater

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 540kcal, Fat 18g, Carbs 57g, Protein 38g



#### 1. Prep potatoes

Prick **potatoes** and place on a microwave-safe plate. Microwave until tender and easily pierced through the center with a knife, 5–8 minutes. Set aside until cool enough to handle, then halve.

Preheat a grill or grill pan over high.



#### 2. Make cucumber salad

Meanwhile, use a vegetable peeler to shave **cucumber** into wide ribbons (peel first, if desired).

In a medium bowl, whisk together 1 **tablespoon oil**, 2 **teaspoons vinegar**, 1 **teaspoon sugar**, and ½ **teaspoon salt**. Add cucumbers; season to taste with **salt** and **pepper**. Set aside until ready to serve.



#### 3. Prep ingredients

Pick **dill fronds** from stems; discard stems. Pat **chicken** dry, then season all over with **salt** and **pepper**.

In a small bowl, whisk to combine **all of the honey**, **mustard**, and 2 **teaspoons oil**.

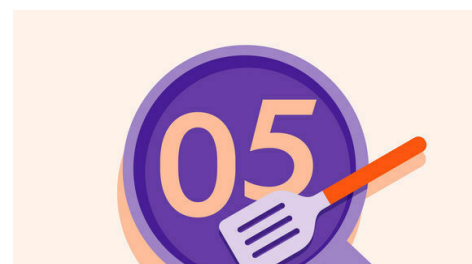
In a separate medium bowl, grate ¼ **teaspoon garlic**. Whisk in **all of the sour cream** and **half of the dill**; season to taste with **salt** and **pepper**.



#### 4. Grill potatoes & chicken

Toss **potatoes** with **oil**; season all over with **salt** and **pepper**. Add to grill or grill pan; cook until charred in spots, 3–4 minutes per side. Add to bowl with **sour cream** and gently toss to coat.

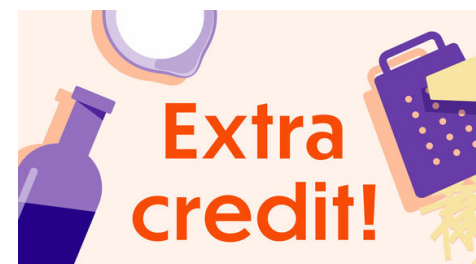
Lightly **oil** grates of grill or grill pan. Add **chicken** and cook until lightly charred and cooked through, 3–4 minutes per side.



#### 5. Glaze chicken & serve

Brush **half of the honey mustard** all over **chicken**; cook, turning, until glaze is charred in spots, about 1 minute. Transfer to plates and brush with **remaining honey mustard**.

Serve **honey mustard chicken** with **dill potatoes** and **cucumber salad** alongside. Sprinkle **remaining dill** over top. Enjoy!



#### 6. No grill?

No problem! In step 4, heat 1 **tablespoon oil** in a medium skillet over medium-high. Add potatoes and cook as instructed. Heat another 1 **tablespoon oil** and add chicken; cook as instructed.