

# DINNERLY



## BBQ Chicken & Green Beans with Pickle Potato Salad



20-30min



2 Servings

Peter Piper Polished Off a Peck of Pickled Potato Salad. And....we're pretty sure he loved it. We've got you covered!

## WHAT WE SEND

- 12 oz red potatoes
- garlic (use 1 large clove)
- 2 oz container bread & butter pickles<sup>12</sup>
- 1 pkt sour cream<sup>7</sup>
- 4 oz green beans
- ½ lb pkg boneless, skinless chicken breasts
- 2 oz barbecue sauce

## WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)
- sugar
- olive oil

## TOOLS

- medium saucepan
- grill pan or rimmed baking sheet

## ALLERGENS

Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 400kcal, Fat 8g, Carbs 49g, Proteins 30g



### 1. Cook potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan along with **1 tablespoon salt** and enough water to cover by 1 inch. Bring to a boil over high, then cook until potatoes are easily pierced with a fork, 5–7 minutes. Drain potatoes, rinse under cold water, and drain again. Lay potatoes on a plate and transfer to freezer to chill for 10 minutes.



### 2. Make pickle dressing

Preheat grill pan over high, or the broiler with top rack 6 inches from heat source. Peel and finely chop ½ **teaspoon garlic**. Finely chop **pickles**. In a large bowl, combine **chopped garlic and pickles, sour cream, 1 tablespoon vinegar**, and ½ **teaspoon sugar**; season to taste with **salt and pepper**.



### 3. Char green beans

Reduce grill pan heat to medium-high. Trim ends from **green beans**. In a medium bowl, toss green beans with **1 teaspoon oil** and **a pinch each of salt and pepper**. Add green beans to grill pan, or a rimmed baking sheet, and grill covered, or broil, turning occasionally, until tender and charred in spots, 3–7 minutes. Transfer to same bowl and cover to keep warm.



### 4. Cook chicken

Pat **chicken** dry; pound to an even ½-inch thickness, if desired. Season with **salt and pepper**. Add chicken to grill pan or baking sheet; grill or broil, on one side, until lightly charred, about 2 minutes. Flip chicken and brush with **some barbecue sauce**. Cook until lightly charred, about 2 minutes. Flip chicken again, brush with more sauce, and cook until sauce caramelizes, 1 minute.



### 5. Finish chicken & serve

Flip **chicken** once more, brush with more **barbecue sauce**, and cook until opposite side caramelizes and chicken is cooked through, about 1 minute more. Add **potatoes** to bowl with **dressing** and toss to coat; season to taste with **salt and pepper**. Serve **BBQ chicken** with **green beans** and **pickle potato salad** alongside. Enjoy!



### 6. Make it picky eater proof

Although we think the creamy potato salad dressing is delicious, we get that there are some potato purists out there. Go ahead and leave the dressing off some of the potatoes for those that are into a plainer spud.