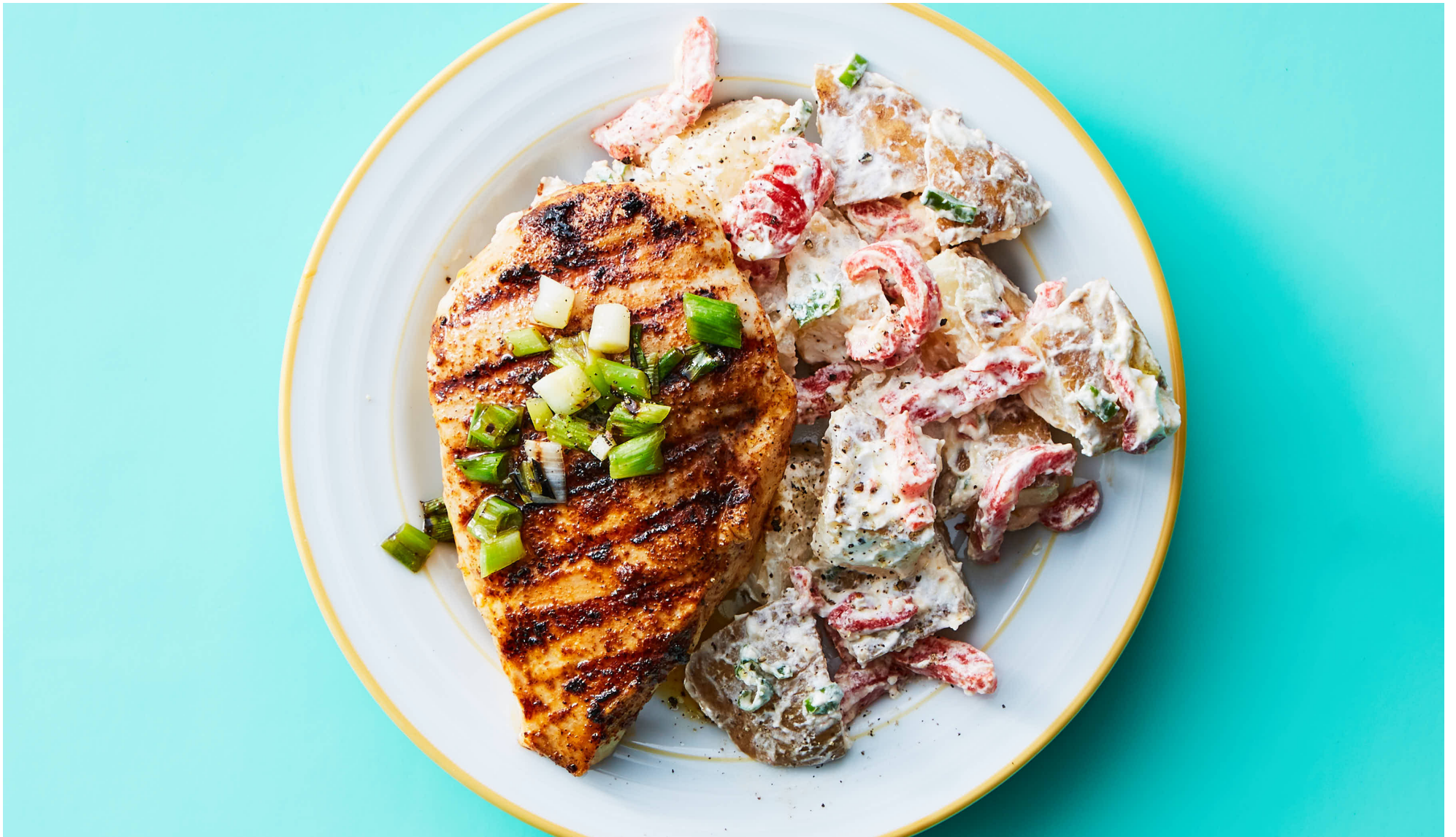


DINNERLY



Grilled BBQ-Rubbed Chicken with Roasted Red Pepper Potato Salad



20-30min



2 Servings

We hope you're ready for BBQ feels on a Wednesday night! Or whatever night you happen to be indulging in this deliciousness. BBQ chicken served with creamy potato salad sounds pretty perfect to us. Especially when that potato salad involves roasted red peppers. We've got you covered!

WHAT WE SEND

- 1 russet potato (1 lb)
- 1 oz scallions
- 4 oz roasted red peppers
- garlic (use 1 large clove)
- ½ lb pkg boneless, skinless chicken breasts
- BBQ spice blend (use 3½ tsp)
- 2 (1 oz) pkts sour cream ⁷

WHAT YOU NEED

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

TOOLS

- medium saucepan
- grill or grill pan

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 490kcal, Fat 22g, Carbs 44g, Proteins 31g



1. Cook potatoes

Scrub **potato**, then cut into 1-inch pieces. Place potatoes in a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil, then cook, uncovered, until potatoes are just tender, 5-6 minutes. Drain and rinse with cold water. Lay potatoes in an even layer on a plate and place in the freezer to chill for at least 10 minutes.



2. Prep ingredients

Trim **scallions**, then thinly slice top 2 inches of dark greens, leaving rest of scallions whole; reserve sliced scallions for step 4. Cut **red peppers** into bite-size pieces. Finely chop ½ **teaspoon garlic**. Pat **chicken** dry, then pound to ½-inch thickness, if desired. Rub with **oil**, then season all over with **salt** and 3½ **teaspoons of the BBQ spice blend**.



3. Grill scallions & chicken

Preheat a grill or grill pan to high. Brush grill grates lightly with **oil**. Add **whole scallions** and **chicken**, and grill until chicken is golden-brown and cooked through and scallions are softened and lightly charred, about 3 minutes per side. Transfer scallions and chicken to a cutting board.



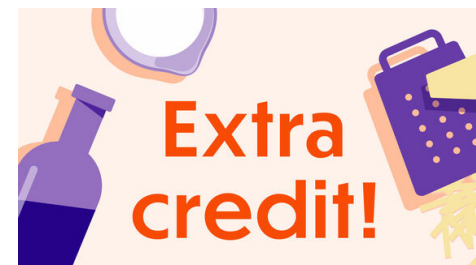
4. Make potato salad

In a medium bowl, whisk together **all of the sour cream**, **chopped garlic**, and **a pinch each of salt and pepper**. Add **roasted red peppers**, **reserved sliced scallions**, and **cooled potatoes**. Toss to coat, then season to taste with **salt** and **pepper**.



5. Finish dressing & serve

Coarsely chop **charred scallions**. In a small bowl, stir together 2 **teaspoons vinegar** and 2 **tablespoons oil**. Add **charred scallions**; season dressing to taste with **salt** and **pepper**. Serve **grilled BBQ-rubbed chicken** with **potato salad** alongside. Spoon **scallion dressing** over **chicken**. Enjoy!



6. No grill, no problem!

Use a skillet! Heat 2 tablespoons oil in a medium skillet to high. Add whole scallions and chicken; cook until chicken is golden brown and cooked through and scallions are softened and lightly charred, about 3 minutes per side. Transfer scallions and chicken to a cutting board.