

MARLEY SPOON



BBQ Chicken

with Dill Pickle Potato Salad



20-30min



2 Portions

Is there anything that screams Summer more than firing up the barbie, quickly chargrilling some chicken and then serving it all with a classic, creamy potato salad filled with dill, cornichons and spring onions? It's a traditional combination, but we've also added a finger lickin' good sweet barbecue sauce to help caramelize the chicken and give it a wonderful sticky coating.

What we send

- free-range chicken breast fillet
- Worcestershire sauce ^{1,4}
- sugar snap peas
- dill and spring onion
- apple cider vinegar
- aioli ^{3,7}
- cornichons
- chat potatoes

What you'll require

- olive oil
- salt and pepper
- tomato sauce
- wholegrain mustard ¹⁷

Utensils

- Colander
- foil
- Kettle
- medium saucepan
- oven tray
- pastry brush
- small saucepan

- Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

If using oven grill and oven instead of barbecue, place the chicken on an oven tray lined with foil.

Allergens

Gluten (1), Egg (3), Fish (4), Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 700.0kcal, Fat 25.6g, Proteins 44.6g, Carbs 66.9g



1. Cook potatoes

Cut **potatoes** into 3cm pieces and place in a medium saucepan. Cover with salted water and bring to the boil. Cook for 8-10 mins until potatoes are tender. Drain and return to pan to dry.



2. Prepare vegetables

Meanwhile, bring a kettle of water to the boil. Thinly slice the **spring onion**. Finely chop the **cornichons**. Pick **dill** fronds (discard stems) and coarsely chop. Trim the **sugar snap peas** and place in a heatproof bowl. Cover with boiling water and stand for 1 min then drain and refresh. Thinly slice the sugar snap peas on the diagonal.



3. Make potato salad

Combine the **spring onion, cornichons, dill, aioli**, 2 tsp **apple cider vinegar**, and 1 tbs **wholegrain mustard** in a large bowl. Season with **pepper**. Add the **potatoes** and **sugar snap peas** and gently toss to coat.



4. Make bbq sauce

Whisk 60ml (¼ cup) **tomato sauce**, 1 tbs **brown sugar**, **Worcestershire sauce** and 1 tsp **apple cider vinegar** in a small saucepan over medium heat. Bring to a low simmer and cook for 5 mins or until slightly thickened and glossy. Remove from heat. Transfer half of the sauce to a bowl and set aside to cool.



5. Grill chicken

Preheat barbecue to medium-high or preheat oven grill (see cooking tip). Season **chicken** with **sea salt and pepper** and drizzle with 2 tsp **oil**. Grill chicken on one side for 3 mins or until lightly charred.



6. Caramelize chicken

Flip **chicken** and brush with **bbq sauce**. Grill for 3 mins or until lightly charred. Flip chicken again and brush with bbq sauce. If using oven, switch oven to 200C and roast the chicken for 5-10 mins until sauce caramelises. Serve the chicken with the **potato salad** and reserved bbq sauce.