



# DINNERLY



LOW CALORIE

NO ADDED GLUTEN

## Grilled Chimichurri Chicken with Roasted Potatoes & Peppers

 30-40min  2 Servings

This chimichurri sauce best describes our feelings about dinner—all of the time. Zesty chimichurri is full of big, bold flavor that makes everything it touches more exciting and flavorful. In this case, we use it to top tender grilled chicken AND serve even more of it alongside so that the potatoes and caramelized onions can also benefit from a little chimichurri lift. We've got you covered!

#### WHAT WE SEND

- chicken breast
- chimichurri
- russet potatoes
- red onion
- roasted red pepper

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

#### TOOLS

- rimmed baking sheet

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 510.0kcal, Fat 16.0g, Proteins 28.0g, Carbs 64.0g



#### 1. Marinate chicken

In a large bowl, toss **chicken** with  $\frac{1}{2}$ -1 **tablespoon of the chimichurri** (or less, depending on heat preference). Set aside to marinate for at least 15 minutes.



#### 2. Prep veggies

Preheat oven to 450°F with a rack in the upper third. Scrub **potato**, then slice into  $\frac{1}{4}$ -inch rounds. Peel **onion**, then slice into  $\frac{1}{2}$ -inch rounds. Pat **roasted red peppers** dry and cut into 1-inch pieces. On a rimmed baking sheet, toss potatoes and onions with **2 tablespoons oil**, **1 teaspoon salt**, and **a few grinds pepper**.



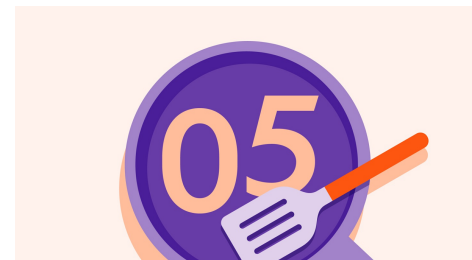
#### 3. Roast potatoes & onions

Spread **veggies** in an even layer, then roast on upper oven rack until **potatoes** are almost tender and lightly browned, about 15 minutes (don't flip). Add **roasted peppers** to baking sheet and continue to cook until potatoes are tender and golden brown, about 10 minutes.



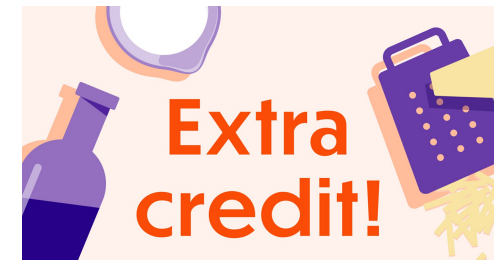
#### 4. Grill chicken

After **chicken** has marinated, season all over with **salt** and **pepper**. Heat a grill or grill pan over high. Lightly brush grates with **oil**, then add chicken and grill over medium until lightly charred and cooked through, 2-3 minutes per side.



#### 5. Serve

Serve **chicken** on top of **roasted vegetables**. Drizzle **chicken** with **some of the chimichurri**, serving the **rest on the side** for dipping as you eat. Enjoy!



#### 6. No grill, no problem!

Use a skillet! Heat 1 tablespoon oil in a medium skillet over medium-high. Add chicken and cook until browned and cooked through.