



DINNERLY



LOW CALORIE

NO ADDED GLUTEN

Grilled Chimichurri Chicken with Roasted Potatoes & Peppers

 30-40min  4 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

- chimichurri
- chicken breast
- 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 470.0kcal, Fat 16.0g, Proteins 28.0g, Carbs 55.0g



1. Marinate chicken

In a large bowl, toss **chicken** with **1 tablespoon 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 racks in the upper and lower third. Scrub **potatoes**, then slice into ¼-inch rounds. Peel **onion**, then slice into ½-inch rounds. Pat **roasted red peppers** dry and cut into 1-inch pieces. Divide potatoes and onions between 2 rimmed baking sheets and toss with **¼ cup oil, 2 teaspoons salt, and a few grinds pepper**.



3. Roast potatoes & onions

Spread **veggies** in an even layer, then roast on upper and lower racks until **potatoes** are almost tender and lightly browned, about 15 minutes (don't flip). Add **peppers** to one of the baking sheets, switch positions of baking sheets, and then continue to cook until potatoes are tender and golden brown, 10-15 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-high 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 2 tablespoons oil in a large skillet over medium-high. Add chicken and cook until browned and cooked through.