

Printfid00199hero stickybbqchicken badge

Sticky BBQ Chicken

with Gherkin Potato Salad



20-30min



4 Portions

We've tapped our chefs from all corners of the globe for their BBQ favourites and top tips to bring a little sunshine to your plate. This delicious summery recipe comes from our friends in America. So fire up the barbie and bring the family together to enjoy the warm, balmy summer night weather accompanied with this mouth-watering Southern American inspired dish.

What we send

- gherkins
- dill, shallot
- bbq Sauce
- snow peas
- potatoes
- free-range chicken breast fillets
- aioli^{3,7}

What you'll require

- Dijon mustard¹⁷
- olive oil
- salt and pepper
- white wine vinegar¹⁷

Utensils

- baking paper
- medium saucepan
- oven tray

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

Cooking tip

Alternatively, you can cook the chicken on a preheated barbecue for 5-7 mins per side, then allow to rest, loosely covered with foil, for 5 mins.

Allergens

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

Nutrition per serving

Energy 550.0kcal, Fat 18.3g, Proteins 45.2g, Carbs 44.9g



1. Boil potatoes

Preheat oven to 220C (see cooking tip). Cut the **potatoes** into 2-3cm chunks and place in a medium saucepan. Cover with water, season with **salt**, and bring to the boil. Simmer for 10-12 mins until just cooked through. Drain and set aside in the colander for 1 min to steam and dry out.



4. Toss potatoes

While the **potatoes** are still hot, toss them through the **dressing**. Set aside for flavours to infuse.



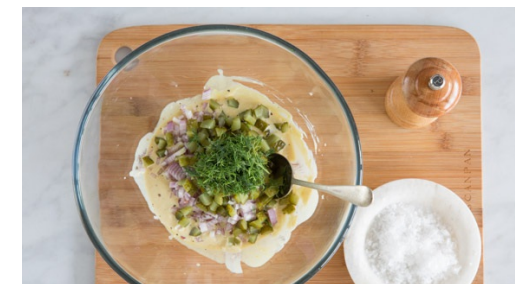
2. Prepare vegetables

Finely chop the **shallot** and **gherkins**. Pick the **dill** sprigs (discard stems) and coarsely chop. Slice the **snow peas** lengthwise into thirds.



5. Chargrill chicken

Heat a chargrill pan over medium-high heat. Season the **chicken** with **salt and pepper** and drizzle with 2 tbs **oil**. Chargrill for 3 mins each side until almost cooked through. Brush both sides of **chicken** with the **barbecue sauce**. Transfer to an oven tray lined with baking paper and cook in the oven for 6-8 mins until **chicken** is cooked through.



3. Prepare dressing

Place the **aioli** in a large bowl with 2 tbs **white wine vinegar**, 2 tsp **Dijon mustard**, the **shallot**, **gherkin** and **dill**. Season well with **salt** and mix to combine.



6. Blanch snow peas

Meanwhile, bring a kettle to the boil. Place the **snow peas** in a heatproof bowl and cover with boiling water. Stand for 1 min, then drain and refresh under cold water. Shake dry. Pile on top of the **potato salad** and serve with the **chicken**.