
Grilled Chicken Sandwich

with Mustardy Mayo & Potato Salad



30-40min



4 Servings

We've borrowed this recipe from "Martha Stewart's Grilling." If you don't have a grill or grill pan, preheat the broiler with the top rack 6 inches from heat source. Add onions to a baking sheet and broiler, turning, 5-7 minutes. Toast rolls directly on the oven rack until lightly charred, 1-2 minutes. Heat 1 tablespoon of oil in a skillet over medium-high, add chicken and cook until cooked thr...

What we send

- fresh dill
- whole grain mustard
- Italian hero roll ¹
- mayonnaise ^{3,6}
- cornichon ¹⁷
- boneless, skinless chicken breasts
- green beans
- red onion
- 1 Yukon gold potato
- 1 lb plum tomatoes

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- saucepan

Allergens

Wheat (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 40g, Carbs 83g, Protein 35g



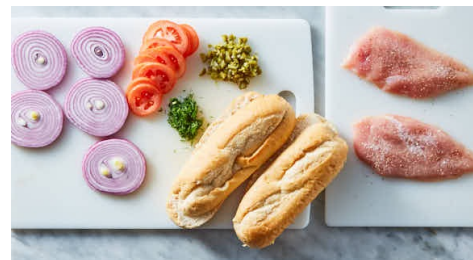
1. Prep vegetables

Cut **potatoes** into 1-inch pieces; place in a large saucepan and cover by 1 inch with **salted water**. Cover, bring to a boil. Cook, uncovered, until potatoes are just tender, 4-5 minutes. Meanwhile, trim ends from **green beans**, then cut into 1-inch pieces. Add to potatoes and cook until bright green and crisp-tender, 1-2 minutes. Drain and rinse with cold water.



4. Grill onions

Drizzle **onions** with **oil**, then season with **salt** and **pepper**. Add to grill or grill pan. Reduce heat to medium-high and cook until lightly charred and tender, turning once, 5-7 minutes. When cool enough to handle, coarsely chop $\frac{1}{4}$ cup, leaving rest whole.



2. Prep ingredients

While **potatoes** cook, peel **onion**, then slice into $\frac{1}{4}$ -inch thick rings, keeping rings intact. Finely chop **dill fronds and tender stems** together. Coarsely chop **cornichons**. Halve **rolls** lengthwise, if necessary. Thinly slice **tomato** into rounds. Pat **chicken** dry, then season all over with **salt** and **pepper**. Light a grill or preheat a grill pan over high heat.



5. Grill chicken & bread

Lightly **oil** grill grates. Add **chicken** to grill or grill pan and cook until lightly charred and cooked through, 3-4 minutes per side. Drizzle cut-sides of **rolls** with **oil**, and sprinkle with **salt** and **pepper**, then add to grill and cook until lightly charred, 1-2 minutes per side (watch closely).



3. Make mayo-mustard sauce

In a large bowl, whisk together **mayonnaise**, **mustard**, and $\frac{1}{4}$ cup **oil**. Season to taste with **salt** and **pepper**. Reserve $\frac{1}{2}$ cup of the **mayo-mustard sauce** in a small bowl for the sandwiches.



6. Make potato salad & serve

To the large bowl with **mayo-mustard sauce**, add **potatoes**, **green beans**, **chopped onions**, **dill**, and **cornichons**; toss to coat. Season to taste with **salt** and **pepper**. Spread **reserved sauce** on cut-sides of **rolls**. Halve **grilled chicken** crosswise, if desired, then sandwich **chicken**, **onion rings** and **tomatoes** between bread. Serve alongside __potato sal...