



BBQ-Spiced Chicken Thighs

with Creamy Cauliflower Salad



30-40min



2 Servings

If you don't have a grill or grill pan, this recipe is just as tasty cooked in a skillet. Heat 1 tablespoon of oil in a skillet over medium-high, add the chicken and cook, turning occasionally, until golden-brown and cooked through, 10-15 minutes.

What we send

- boneless, skinless chicken thighs
- mayonnaise ^{3,6}
- cauliflower
- celery
- whole grain mustard ¹⁷
- shallot
- fresh dill
- bbq spice blend

What you need

- apple cider vinegar
- kosher salt & ground pepper

Tools

- colander
- rimmed baking sheet
- saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

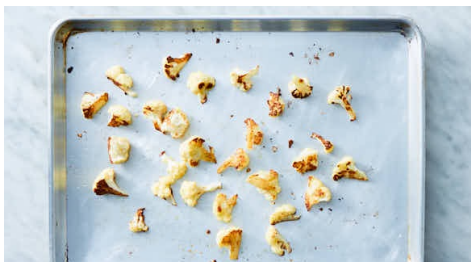
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

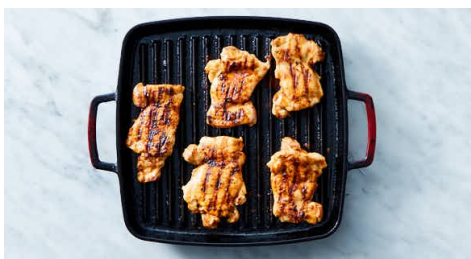
Nutrition per serving

Calories 800kcal, Fat 58g, Carbs 12g, Proteins 53g



1. Roast cauliflower

Take **2 tablespoons butter** out to soften until step 5. Preheat oven to 450°F with a rack in the lowest position. Cut **half of the cauliflower** into 1-inch florets (save the rest). On a rimmed baking sheet, toss cauliflower with **1 tablespoon oil**, **¼ teaspoon salt**, and **a few grinds pepper**. Roast until tender and browned, stirring halfway, 12-15 minutes.



4. Grill chicken

Preheat a grill or grill pan to high. Pat **chicken thighs** dry, then lightly rub with **oil** and season all over with **1½ teaspoons of the BBQ spice blend** and **a few grinds pepper**. Add chicken to grill or grill pan and reduce to medium heat. Cook, turning occasionally, until cooked through and lightly charred, 10-15 minutes.



2. Cook eggs

Fill a small saucepan with water and bring to a boil. Carefully add **2 large eggs** to boiling water and cook for 10 minutes. Immediately drain and return to saucepan. Shake to gently crack shells, then fill saucepan with ice water. Let stand until step 5.



5. Prep salad & butter

Peel **eggs** under running water, then coarsely chop. Trim ends from **celery**, then thinly slice. Pick **dill fronds** from stems, discarding stems; finely chop fronds. In a small bowl, mash **softened butter** with **¼ teaspoon of the BBQ spice blend**.



3. Pickle shallots

Peel and thinly slice **half of the shallot**. In a large bowl, combine **1 tablespoon vinegar**, **¼ teaspoon salt**, and **a few grinds pepper**. Transfer sliced shallots to bowl with vinegar, stirring to combine. Stir in **1 tablespoon oil**.



6. Finish & serve

To the large bowl with **pickled shallots**, add **mayonnaise**, **mustard**, and **all but ½ tablespoon of dill**, and stir to combine. Gently stir in **roasted cauliflower**, **chopped eggs**, and **sliced celery**. Season to taste with **salt** and **pepper**. Garnish with **remaining dill fronds**. Spread **BBQ-spiced butter** on **chicken** and serve with **creamy cauliflower salad** along...