

Dry-Rubbed BBQ Chicken and Chive-Buttered Corn

with Creamy Horseradish Potato Salad

30 Minutes



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Chicken Breasts





BBQ Seasoning





Creamy Horseradish



Radish



Corn on the Cob

Chives

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Remove 2 tbsp (4 tbsp) butter from the fridge and set aside to come up to room temperature.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredie

Bust out

2 Baking sheets, measuring spoons, slotted spoon, tongs, large bowl, small bowl, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts •	2	4
Double Chicken Breasts	4	8
BBQ Seasoning	1 tbsp	2 tbsp
Red Potato	350 g	700 g
Creamy Horseradish Sauce	3 tbsp	6 tbsp
Chives	7 g	14 g
Radish	3	6
Corn on the Cob	1	2
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

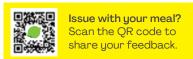
Salt and Pepper*

- * Pantry items
- ** Cook to a minimum internal temperature of $74^{\circ}\text{C}/165^{\circ}\text{F}$, as size may vary.
- Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.





Boil potatoes

- Cut potatoes into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered, until fork-tender, 10-12 min.
- Once tender, use a slotted spoon to transfer **potatoes** to an unlined baking sheet, then set aside in the fridge. (NOTE: Keep the pot of water! We'll use it to cook corn in step 4!)
- Cover pot and return to high heat.



Prep and cook chicken

- Meanwhile, pat chicken dry with paper towels, then season with salt and pepper.
- Sprinkle 2 ½ tsp (5 tsp) BBQ Seasoning over top, then massage into chicken.
- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. (NOTE: Don't overcrowd the pan; cook in 2 batches if needed.) Cook until golden, 1-2 min per side.
- Transfer **chicken** to another unlined baking sheet.
- Bake in the **middle** of the oven, until **chicken** is cooked through, 12-14 min.**

If you've opted for **double chicken**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **chicken**. Work in batches, if necessary.



Prep

- Meanwhile, halve **radishes**, then cut into ¼-inch half-moons.
- Thinly slice chives.
- Husk corn, then cut in half.
- Add room-temp butter, half the chives, remaining BBQ seasoning, salt and pepper to a small bowl. Stir until well combined. Set aside.



Cook corn

- Return the large pot (from step 1) to high.
- Once **water** is boiling, add **corn**. Cover and bring to a boil over high, 3-4 min.
- Using tongs, transfer **corn** to a paper towellined plate.



Make potato salad

- Add radishes, potatoes, creamy horseradish sauce and remaining chives to a large bowl.
- Season with **salt** and **pepper**, then toss to combine.



Finish and serve

- Divide dry-rubbed BBQ chicken,
 potato salad and corn between plates.
- Dollop chive butter over corn.

Dinner Solved!