

Grilled Garlic and Smoked Paprika Chicken

with Chive Butter Potatoes



45 Minutes









Sous Vide Potatoes





Chives

Arugula and Spinach





Dried Cranberries















Smoked Paprika-Garlic Blend

Dijon Mustard



Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

Measurements 1 tbsp (2 tbsp) within steps

4 person Ingredient

oil

Bust out

Medium bowl, measuring spoons, silicone brush, aluminum foil, large bowl, small bowl, whisk, paper towels

Ingredients

	2 Person	4 Person
Spatchcock Chicken •	550 g	1100 g
Sous Vide Potatoes	280 g	560 g
Arugula and Spinach Mix	113 g	226 g
Chives	7 g	14 g
Dried Cranberries	1/4 cup	½ cup
BBQ Sauce	4 tbsp	8 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Zesty Garlic Blend	1 tbsp	2 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

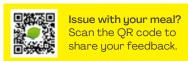
Salt and Pepper*

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°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.





Prep

- Cut 2 tbsp (4 tbsp) butter into small pieces.
- Thinly slice chives.
- Drain **potatoes**, then pat dry with paper towels.
- · Add potatoes, half the Smoked Paprika-Garlic Blend and 1 tbsp (2 tbsp) oil to a medium bowl. Season with salt and pepper, then toss to combine.



Assemble foil pouch

- Layer two 24x12-inch pieces of foil. (NOTE: Make 2 pouches for 4 ppl, using 2 sheets of foil per pouch.)
- Arrange potato mixture on one side of the foil, then scatter **butter cubes** over top. Fold foil in half over **potato mixture** and pinch edges to seal **pouch**.



Season chicken

- Combine Zesty Garlic Blend, remaining Smoked Paprika-Garlic Blend and 1/4 tsp (½ tsp) salt in a small bowl.
- Pat chicken dry with paper towels.
- Place **chicken** on a large plate, then drizzle 1 tbsp (2 tbsp) oil over top. Using clean hands, rub oil all over to coat.
- Season chicken all over with spice mixture.
- Bring foil pouch, chicken, BBQ sauce in a small bowl, a silicone brush and a cutting board out to grill.



Grill chicken

- Add chicken to one side of the grill. Close lid and grill until cooked through, 10-14 min per side.** (TIP: If chicken is browning too quickly, reduce heat under chicken and adjust grill dials, as needed, to maintain 400°F.)
- Halfway through grilling **chicken**, place **foil pouch** on the other side of the grill, close lid and grill until tender, 10-14 min.
- When **chicken** is cooked through, brush skin side with some BBQ sauce, then flip. Close lid and grill for 30 sec, then repeat on other side.
- Transfer **chicken** to the clean cutting board. Cover loosely with foil. Set aside to rest, 5 min.



Make salad

- When chicken and potatoes are done, add vinegar, Dijon and 1 tbsp (2 tbsp) oil to a large bowl. Season with salt and pepper, then whisk to combine.
- · Add cranberries, arugula and spinach mix and half the chives, then toss to combine.



Finish and serve

- Carefully open **foil pouch**. Sprinkle remaining chives over potatoes.
- Divide chicken and potatoes between plates. Drizzle any remaining BBQ sauce over chicken.
- Serve salad alongside.

Dinner Solved!