



Grilled Garlic and Smoked Paprika Chicken with Chive Butter Potatoes

Long Weekend Grill 45 Minutes



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Spatchcock Chicken



Sous Vide Potatoes



Arugula and Spinach
Mix



Chives



Dried Cranberries



BBQ Sauce



Red Wine Vinegar



Zesty Garlic Blend



Smoked Paprika-
Garlic Blend



Dijon Mustard

HELLO CHIVES

Add a delicate onion flavour to your potatoes with this bright green herb!

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 within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

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	¼ 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.



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Prep

- 1 • 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.



Grill chicken

- 4 • 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.



Assemble foil pouch

- 2 • 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**.



Make salad

- 5 • 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.



Season chicken

- 3 • Combine **Zesty Garlic Blend**, **remaining Smoked Paprika-Garlic Blend** and **¼ 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.



Finish and serve

- 6 • 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!