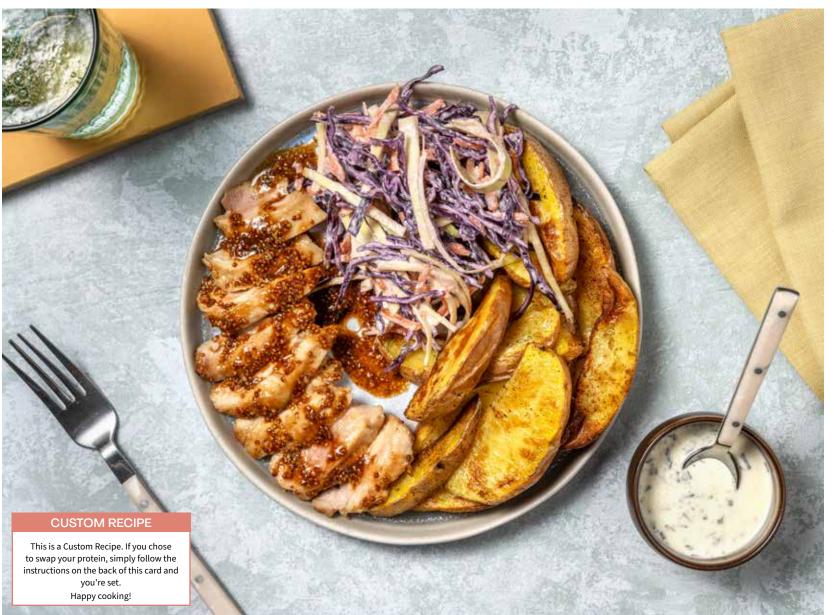


Grilled Maple-Mustard Chicken

with BBQ Seasoned Potato Wedges and Caesar Dressed Slaw

Grill

35 Minutes





Chicken Thighs







Maple Syrup

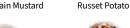




Coleslaw Cabbage

Soy Sauce

Whole Grain Mustard





BBQ Seasoning





Caesar Dressing

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 450°F over medium-high heat.

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

Bust out

Baking sheet, medium non-stick pan, measuring spoons, large bowl, parchment paper, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs *	280 g	560 g
Chicken Breasts	2	4
Maple Syrup	2 tbsp	4 tbsp
Soy Sauce	½ tbsp	1 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
BBQ Seasoning	1 tbsp	2 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Caesar Dressing	4 tbsp	8 tbsp
Unsalted Butter*	1 tbsp	2 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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Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **2 tsp** (4 tsp) **BBQ Seasoning** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. then season with **salt** and **pepper**. Toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown 22-24 min.



Make glaze

- Meanwhile, add soy sauce, maple syrup, mustard, 1 tbsp (2 tbsp) water and 1 tbsp (2 tbsp) butter to a medium non-stick pan.
- Heat the pan over medium-high heat. Cook, stirring often, until **mixture** comes to a boil.
- Boil until **sauce** slightly thickens, 1-2 min. (NOTE: Sauce will thicken more as it cools.)
- Remove the pan from heat.



Mix coleslaw

 Meanwhile, combine coleslaw cabbage mix, half the Caesar dressing and
tbsp (1 tbsp) oil in a large bowl. Season with salt and pepper, to taste, then toss to combine.



Grill chicken

- Pat chicken dry with paper towels. Season with salt, pepper and remaining BBQ
 Seasoning. Drizzle 1 tbsp (2 tbsp) oil over chicken, then flip to coat.
- Add chicken to the grill. Close lid and grill, flipping halfway, until cooked through,
 5-7 min per side.**

If you've opted to get **chicken breasts**, prepare and grill them in the same way the recipe instructs you to prepare and grill the **chicken thighs**, then increase the cook time to 6-8 min.**



Finish and serve

- When cooked, add **chicken** to the pan with **glaze**, then flip to coat.
- Divide **chicken**, **potato wedges** and **coleslaw** between plates.
- Drizzle **any remaining glaze** from the pan over **chicken**.
- Serve remaining Caesar dressing alongside for dipping.

Dinner Solved!