



Grilled Smoky Chicken Cookout

with Corn on the Cob and Potato Salad

Long Weekend Grill

35 Minutes



Spatchcock Chicken



BBQ Sauce



Southwest Spice Blend



Seasoned Salt



Yellow Potato



Mayonnaise



Celery



White Wine Vinegar



Corn on the Cob



Garlic Puree



Green Onion



Dijon Mustard



Hard Boiled Egg

HELLO BBQ SAUCE

This sauce is the perfect blend of sweet, savoury and smoky!

Start here

- Before starting, remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Bust out

Measuring spoons, silicone brush, large bowl, small bowl, whisk, large pot, paper towels, colander

Ingredients

	2 Person	4 Person
Spatchcock Chicken *	550 g	1100 g
BBQ Sauce	4 tbsp	8 tbsp
Southwest Spice Blend	1 tbsp	2 tbsp
Seasoned Salt	1 tbsp	2 tbsp
Yellow Potato	480 g	960 g
Mayonnaise	4 tbsp	8 tbsp
Celery	3	6
White Wine Vinegar	1 tbsp	2 tbsp
Corn on the Cob	2	4
Garlic Puree	1 tbsp	2 tbsp
Green Onion	2	4
Dijon Mustard	1 tbsp	2 tbsp
Hard Boiled Egg	1	2
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.



Cook potatoes

- Cut **potatoes** into ½-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.



Make potato salad

- When **potatoes** are fork-tender, drain, then add them to the large bowl with **dressing**.
- Add **celery** and **chopped egg**. Gently stir to combine.



Prep

- Meanwhile, cut **celery** into ¼-inch slices.
- Roughly chop **hard boiled egg**.
- Thinly slice **green onions**.
- Combine **2 tbsp softened butter** and **¼ tsp seasoned salt** (dbl both for 4 ppl) in a small bowl. Set aside.
- Add **mayo**, **vinegar**, **Dijon**, **garlic puree**, **remaining seasoned salt** and **half the green onions** to a large bowl. Season with **pepper**, then whisk to combine. Set aside.



Grill chicken and corn

- Add **chicken** to one side of the grill. Close lid and grill until cooked through, 10-12 min per side.**
- When **chicken** is halfway done, add **corn** to the other side of the grill. Close lid and grill, turning occasionally, until **corn** is tender and grill marks form, 8-10 min.
- When **chicken** is almost done, brush one side with **some BBQ sauce**, then flip. Close lid and grill for 30 sec, then repeat on the other side.



Prep chicken and corn

- Brush **1 tbsp oil** (dbl for 4 ppl) over **corn**. Set aside.
- Pat **chicken** dry with paper towels.
- On a separate cutting board, drizzle **1 tbsp oil** (dbl for 4 ppl) over **chicken**.
- Season **chicken** all over with **Southwest Spice Blend** and **½ tsp salt** (dbl for 4 ppl). Set aside.



Finish and serve

- Spread **seasoned butter** over **corn**.
- Slice **chicken**.
- Divide **chicken**, **corn** and **potato salad** between plates.
- Sprinkle **remaining green onions** over **potato salad**.
- Serve **any remaining BBQ sauce** on the side for dipping.

Dinner Solved!