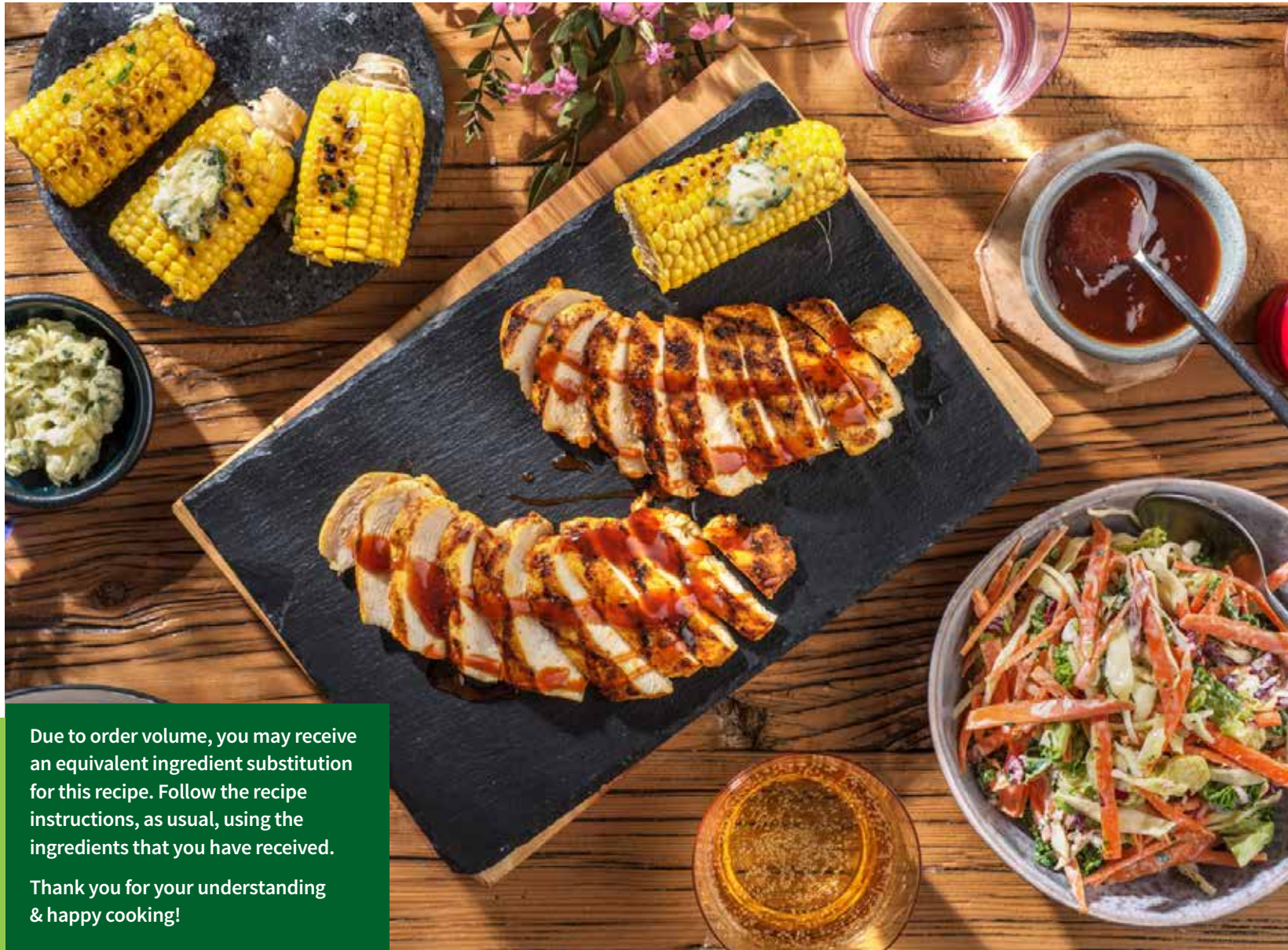




# Sweet & Smoky Grilled Chicken

with Coleslaw, Corn and Honey-Chive Butter

**SPECIAL** Long Weekend Grill • 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Chicken Breasts



Corn on the Cob



Honey



Applewood Smoke Spice



Mayonnaise



Chives



Kale Slaw Mix



Carrot, julienned



White Wine Vinegar



BBQ Sauce

**HELLO CORN ON THE COB**

*Sweet, juicy and perfect for the grill!*

## START HERE

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.
- Remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.

### Bust Out

Measuring Spoons, Silicone Brush, Large Bowl, 2 Small Bowls, Paper Towels

### Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Corn on the Cob	2	4
Honey	4 tsp	8 tsp
Applewood Smoke Spice	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Chives	7 g	14 g
Kale Slaw Mix	113 g	227 g
Carrot, julienned	56 g	113 g
White Wine Vinegar	1 tbsp	1 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

### Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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### 1. PREP

Cut **corn cobs** in half, crosswise. Thinly slice **chives**. Stir together **2 tbsp room temperature butter** (dbl for 4ppl), **half the chives** and **half the honey** in a small bowl. Season with **salt** and **pepper**. Stir together **BBQ sauce** and **remaining honey** in a medium bowl. Set aside.



### 4. GRILL CHICKEN

Add **chicken** to grill, close lid and grill until cooked through, 5-7 min per side.\*\* When **chicken** is almost done, brush with **honey-BBQ sauce** and grill until sauce begins to caramelize, 1-2 min per side.



### 2. MAKE SLAW

Stir together **mayo**, **remaining chives**, **½ tsp sugar** and **½ tbsp vinegar** (dbl both for 4ppl) in a large bowl. Add **kale slaw** and **carrots**. Toss to combine. Season with **salt** and **pepper** and set aside.



### 5. GRILL CORN

While **chicken** cooks, add **corn** to grill. Close lid and grill, turning occasionally, until tender and grill marks form, 8-10 min.



### 3. SEASON CHICKEN

Pat **chicken** dry with paper towels. Season with **salt** and **pepper**. Sprinkle with **Applewood Smoke Blend**. Drizzle with **½ tbsp oil** (dbl for 4ppl).



### 6. FINISH & SERVE

Thinly slice **chicken**. Divide **chicken**, **slaw** and **corn** between plates. Drizzle **remaining honey-BBQ sauce** over **chicken**. Spread **honey-chive butter** onto **corn**.

## Dinner Solved!