

Baked BBQ Chicken

with Creamy Potato, Green Bean, & Turnip Salad

PREP TIME: 15 minutes

COOK TIME: 25-35 minutes

SERVINGS: 4

This recipe pays tribute to the familiar flavors of a backyard barbecue. We're coating chicken thighs with a sweet and tangy barbecue sauce, then adding on another layer of sauce once they come out of the oven, for deliciously moist results. On the side, a creamy potato salad is livened up with seasonal green beans and turnip. (Chefs, you may receive a purple top or scarlet queen turnip.)



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Ingredients



1 1/2 lbs
BONELESS,
SKINLESS
CHICKEN THIGHS



4 oz
GREEN BEANS



2 cloves
GARLIC



1
TURNIP



1 1/2 lbs
YUKON GOLD
POTATOES

KNICK KNACKS:



1 Tbsp
SUGAR



1 Tbsp
APPLE CIDER
VINEGAR



1/4 cup
MAYONNAISE



1
SHALLOT



1/2 cup
BARBECUE SAUCE



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1 Prepare the ingredients & marinate the shallot:

- Preheat the oven to 450°F.
- Heat a medium pot of salted water to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the potatoes.
- Peel and medium dice the turnip.
- Cut off and discard the stem ends of the green beans; cut into 1-inch pieces.
- Peel and roughly chop the garlic.
- Peel and finely chop the shallot; place in a large bowl with the **sugar** and **vinegar**. Drizzle with olive oil and season with salt and pepper. Stir until the sugar has dissolved.



2 Coat & bake the chicken:

- Line a sheet pan with aluminum foil. Lightly oil the foil. Pat the **chicken** dry with paper towels. Place on the prepared sheet pan. Season with salt and pepper on both sides. Add **half the barbecue sauce**; turn to thoroughly coat. Arrange the chicken in a single, even layer.
- Bake 19 to 21 minutes, or until the chicken is cooked through. Remove from the oven. Set aside in a warm place.

3 Cook the potatoes:

- While the chicken bakes, add the **potatoes** to the pot of boiling water. Cook 11 to 13 minutes, or until tender when pierced with a fork. Drain thoroughly and transfer to the bowl of **marinated shallot**. Stir to coat. Season with salt and pepper to taste.



4 Cook the turnip & green beans:

- While the potatoes cook, in a medium pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- Add the **turnip**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until slightly softened.
- Add the **green beans**; season with salt and pepper. (If the pan seems dry, add 1 teaspoon of olive oil.) Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **garlic** and cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- Add **2 tablespoons of water** and cook, stirring occasionally, 2 to 3 minutes, or until the vegetables have softened and the water has cooked off. Transfer to the bowl of **cooked potatoes and marinated shallot**. Stir to thoroughly combine. Set aside for 5 minutes, until slightly cooled.



5 Finish the potato salad:

- To the bowl of **cooled vegetables**, add the **mayonnaise** and **2 teaspoons of olive oil**. Stir to thoroughly combine. Season with salt and pepper to taste.

6 Finish the chicken & serve your dish:

- Transfer the **baked chicken** to a large bowl. Add the **remaining barbecue sauce**; toss to thoroughly coat. Let stand for at least 2 minutes before serving.
- Divide the finished chicken and **finished potato salad** among 4 dishes. Enjoy!