

Grilled Chicken & Fingerling Potatoes

with Hot Honey Dressing

2 OR 4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**

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Ingredients

-  2 Boneless, Skinless Chicken Breasts or 4 for 4 servings
-  1 Bell Pepper or 2 for 4 servings
-  2 Tbsps Mayonnaise or $\frac{1}{4}$ cup for 4 servings
-  $\frac{1}{4}$ tsp Crushed Red Pepper Flakes

-  $\frac{3}{4}$ lb Fingerling Potatoes or 1 $\frac{1}{2}$ lbs for 4 servings
-  1 clove Garlic
-  1 Tbsp Honey or 2 Tbsps for 4 servings
-  1 Tbsp Weeknight Hero Spice Blend¹

-  1 Red Onion
-  1 Tbsp Sherry Vinegar or 2 Tbsps for 4 servings
-  2 Tbsps Sliced Roasted Almonds



Serve with Blue Apron wine that has this symbol blueapron.com/wine



13 10 6

SmartPoints® value per serving (as packaged)



Scan this barcode in your WW app to track SmartPoints. Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

If you customized this recipe, your SmartPoints may differ from what's above.

To learn more about WW and SmartPoints visit www.ww.com. The WW logo, SmartPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.

Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. **Counting SmartPoints?** Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan or grill before heating.

Making this recipe indoors?

The steps featured below provide cooking instructions for a grill—but that doesn't mean it's any less delicious when prepared in your kitchen. Scan this QR code for helpful tips for transitioning grill recipes to your oven or stovetop.



1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch rounds.
- Cut off and discard the stem of the **pepper**; halve lengthwise, then remove the ribs and seeds.
- Peel the **onion**; cut into 1/2-inch thick rounds, keeping the layers intact.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **mayonnaise** and **as much of the garlic paste as you'd like**; season with salt and pepper.



2 Assemble the foil packet & grill the potatoes

- Place a large piece of foil on a work surface.
- Place the **potato rounds** on one side of the foil. Add **2 tablespoons of water**. Drizzle with **2 teaspoons of olive oil** and season with salt and pepper; toss to combine.
- Fold the foil in half over the potatoes. Fold the three open edges inwards to completely seal the packet.
- Grill 20 to 22 minutes, or until the water has cooked off and the potatoes are tender when pierced with a fork.
- Remove from the grill and carefully open the foil packet.



3 Grill the chicken & vegetables

- Meanwhile, place the **pepper halves** and **onion rounds** in a large bowl. Drizzle with **1 teaspoon of olive oil** and season with salt and pepper; turn to coat.
- Pat the **chicken** dry with paper towels; drizzle with **2 teaspoons of olive oil** and season on both sides with salt, pepper, and the **spice blend**.
- Grill the **seasoned chicken** 7 to 8 minutes per side, or until browned and cooked through.*
- Reserving the bowl, grill the **seasoned pepper halves** 3 to 5 minutes per side, or until charred and softened.
- Grill the **seasoned onion rounds** 3 to 4 minutes per side, or until charred and softened.
- Transfer to a cutting board.



4 Finish the vegetables

- When cool enough to handle, medium dice the **grilled pepper**.
- Roughly chop the **grilled onion rounds**.
- In the reserved bowl, whisk together the **honey** (kneading the packet before opening), **vinegar**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be.
- Add the **grilled potatoes**, **diced pepper**, and **chopped onion**. Toss to coat. Taste, then season with salt and pepper if desired.



5 Slice the chicken & serve your dish

- Slice the **grilled chicken** crosswise.
- Serve the **sliced chicken** with the **finished vegetables**. Top the chicken with the **garlic mayo**. Garnish the vegetables with the **almonds**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.
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