

Grilled Chicken & Fingerling Potatoes

with Hot Honey Dressing

4 SERVINGS

⌚ 35-45 MINS

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Ingredients


Customized ingredients


 4 Boneless, Skinless Chicken Breasts 🔄


SWAPPED FOR:

 4 Boneless, Center-Cut Pork Chops 🔄

 2 Tbsps Sherry Vinegar

 ¼ tsp Crushed Red Pepper Flakes

 1 ¾ lbs Fingerling Potatoes

 2 Bell Peppers

 ¼ cup Mayonnaise

 1 Tbsp Weeknight Hero Spice Blend¹

 1 Red Onion

 1 clove Garlic

 2 Tbsps Honey

 2 Tbsps Sliced Roasted Almonds

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

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-thick rounds.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds.
- Peel the **onion** and cut into 1/2-inch 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 **1 tablespoon 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 tablespoon of olive oil** and season with salt and pepper; turn to coat.
- Pat the **chicken** dry with paper towels; drizzle with **2 tablespoons of olive oil** and season on both sides with salt, pepper, and the **spice blend**.



Step 3 continued:

- 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.
- Grill the **seasoned chicken** 7 to 8 minutes per side, or until browned and cooked through.*
- Transfer to a cutting board.

CUSTOMIZED STEP 3 If you chose Pork

- Prepare and grill the vegetables as directed.
- Pat the **pork** dry with paper towels; drizzle with **2 tablespoons of olive oil** and season on both sides with salt, pepper, and the **spice blend**.
- Grill the **seasoned pork** 3 to 4 minutes per side for medium (the center may still be slightly pink), or until cooked to your desired degree of doneness.*
- Transfer to a cutting board and let rest at least 5 minutes.

4 Finish the vegetables

- When cool enough to handle, medium dice the **grilled peppers**.
- Roughly chop the **grilled onion**.
- 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!



CUSTOMIZED STEP 5 If you chose Pork

- Follow the directions in Step 5, using the **rested pork** (instead of chicken).

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken and 145°F for pork.

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.

Blue Apron, LLC, New York, NY 10005

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