

Grilled Chicken & Creamy Lemon Mayo

with Salsa Verde Potato Salad

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
blueapron.com



🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 🔄 icon) and instructions tailored to you.*

Ingredients


Customized ingredients


 4 Boneless, Skinless Chicken Breasts 🔄


SWAPPED FOR:

 4 Flank Steaks 🔄


 ¼ cup Mayonnaise

 2 Tbsps Sliced Roasted Almonds

 1 ¼ lbs Golden Potatoes

 2 Poblano Peppers

 ⅓ cup Salsa Verde

 1 Tbsp Weeknight Hero Spice Blend¹

 1 Red Onion

 1 Lemon

 ¼ cup Sour Cream

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

WW

14 11 8

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.

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

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 & make the sauce

- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Peel the **onion** and cut into 1/2-inch rounds, keeping the layers intact.
- Using a zester or the small side of a box grater, zest the **lemon** to get 2 teaspoons. Quarter and deseed the lemon.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **mayonnaise**, **lemon zest**, and the **juice of 2 lemon wedges**; season with salt and pepper. Whisk to combine.



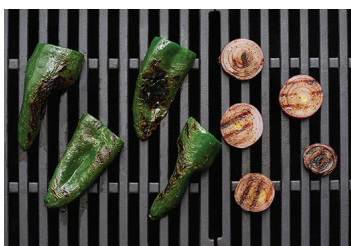
2 Assemble the foil packet & grill the potatoes

- Place a large piece of foil on a work surface.
- Place the **diced potatoes** on one side of the foil. Add **2 tablespoons of water**. Drizzle with **2 tablespoons 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 14 to 16 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. Taste, then season with salt and pepper if desired.



3 Grill the peppers & onion

- Meanwhile, place the **halved peppers** and **onion rounds** in a large bowl. Drizzle with **olive oil** and season with salt and pepper; turn to coat.
- Reserving the bowl, grill the **seasoned peppers** 4 to 5 minutes per side, or until charred and softened.
- Grill the **seasoned onion** 3 to 4 minutes per side, or until charred and softened.
- Transfer to a cutting board.



4 Grill the chicken

- Meanwhile, pat the **chicken** dry with paper towels; drizzle with **olive oil** and season on both sides with salt, pepper, and the **spice blend**.
- Grill 7 to 8 minutes per side, or until browned and cooked through.*
- Transfer to a cutting board.



CUSTOMIZED STEP 4 If you chose Steaks

- Pat the **steaks** dry with paper towels; drizzle with **olive oil** and season on both sides with salt, pepper, and the **spice blend**.
- Grill 3 to 5 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board; let rest at least 5 minutes.

5 Make the potato salad & serve your dish

- Roughly chop the **grilled peppers and onion**; transfer to the reserved bowl. Add the **grilled potatoes**, **salsa verde**, **sour cream**, and the **juice of the remaining lemon wedges**; season with salt and pepper. Stir to combine. Taste, then season with salt and pepper if desired.
- Slice the **grilled chicken** crosswise.
- Serve the **sliced chicken** with the **potato salad**. Top the chicken with the **sauce**. Garnish the potato salad with the **almonds**. Enjoy!



CUSTOMIZED STEP 5 If you chose Steaks

- Make the potato salad as directed in Step 5.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **potato salad**. Top the steaks with the **sauce**. Garnish the potato salad with the **almonds**. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken and 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

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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