

Chipotle BBQ Grilled Chicken Breast

With Vinegar Slaw and Fingerling Potatoes



We start with tender chicken breasts smothered in a BBQ sauce you make from scratch (and trust us, you'll never go back), and pair them with a tangy vinegar slaw and hearty roasted fingerling potatoes for a crave-able meal you'll want in regular rotation.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



MEDIUM SPICE



DAYS BEST COOKED BY

NUTRITION

Calories: 625
 Carbohydrates: 152g
 Fat: 8g
 Protein: 68g
 Sodium: 846mg
per serving

DIETARY



LOW CALORIE



DAIRY-FREE



GLUTEN-FREE



NUT-FREE



SOY-FREE

DRINK PAIRING

Cold Lager-Style Beer
 Light Mexican Beer
 Mojitos

INGREDIENTS

7 Fingerling Potatoes
2 Green Onions
2 Chicken Breasts
4 oz. Ketchup
2 oz. Light Brown Sugar
2 oz. Red Wine Vinegar
½ tsp. Chipotle Powder
1 oz. Dijon Mustard
5 oz. Slaw Mix

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

2 Baking Sheets
Mixing Bowl
Medium Pan

DID YOU KNOW?

You can review our recipes and share feedback by visiting the “Order History” tab on your online account.

Discover more recipes at [homechef.com](https://www.homechef.com)



Prepare the Ingredients

Preheat the oven to 375 degrees and line 2 baking sheets with foil or use a non-stick baking sheet. Thoroughly rinse produce and pat dry. Scrub and halve **fingerling potatoes** lengthwise. Slice **green onions** diagonally. Rinse **chicken breasts** and pat dry.



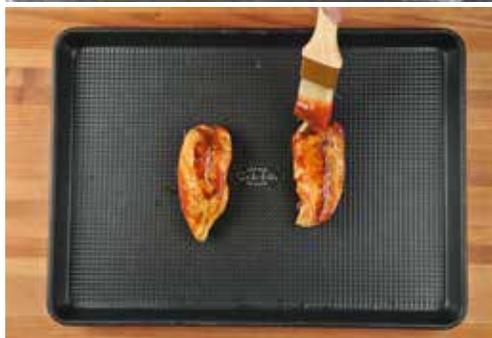
Make the BBQ Sauce

Add **ketchup**, **brown sugar**, **half the red wine vinegar**, **chipotle powder**, and **Dijon mustard** to a mixing bowl. Mix ingredients well. Season with a pinch of **salt** and **pepper**. Set aside so flavors can meld.



Prep and Roast Potatoes

Combine 1 Tbsp. **olive oil**, **potato halves**, and a pinch of **salt** and **pepper** to taste on the baking sheet. Toss to coat potatoes and arrange cut-side down. Roast potatoes on top rack of the oven for 15-20 minutes, or until golden brown and fork tender. Remove from oven and set aside.



Cook the Chicken

Heat 2 tsp. olive oil in a medium pan over medium-high heat. Season **chicken** with a pinch of **salt** and **pepper** to taste. Cook on each side for 3-4 minutes until golden brown. Transfer to a prepared baking sheet and brush both sides with the **BBQ sauce**. Place in oven to bake for 12-15 minutes, or until BBQ sauce is caramelized and slightly crispy and chicken has reached a minimum internal temperature of 165 degrees. Remove from oven and set aside.



Make the Slaw

While chicken and potatoes are roasting, prepare slaw. In a mixing bowl, combine **slaw mix**, **remaining red wine vinegar**, 1 Tbsp. **olive oil**, half of the **green onions** (reserving remaining for garnish), and **salt** and **pepper** to taste. Mix well. If desired, chill in refrigerator before serving.



Plate the Dish

Place **slaw** in middle of plate and lay a **BBQ chicken breast** on top of the slaw. Place **potatoes** on the side of the slaw. Garnish with remaining **green onions**.