

Herby chicken and potato salad

SERVES: 2 TIME: 40 MIN

A great mayo-free potato salad that's not lacking on flavor. This is a perfect dish to batch cook or meal prep as it'll get better with time. This dish can be enjoyed chilled or at room temperature, making it a great option for a picnic or small gathering. This recipe is for two servings, but feel free to double it for four.

Ingredients

FOR THE GRILLED CHIMICHURRI

CHICKEN THIGHS

6 oz chicken thighs, trimmed
¼ cup parsley, stems removed
2 cloves garlic
1 Tbsp shallot, diced
¼ tsp dried oregano
¼ tsp red pepper flake
1 tsp extra virgin olive oil
½ Tbsp red wine vinegar
2 tsp lemon juice
¼ tsp kosher salt
Fresh cracked black pepper

FOR THE POTATO SALAD

3 cups small potatoes, cut into bite-size pieces
2 Tbsp shallots, finely diced
1 cup cherry tomatoes, halved or quartered
1 cup Persian cucumber, diced
2 Tbsp feta
2 Tbsp mint, stems removed and chopped
2 Tbsp cilantro, stems removed and chopped
2 Tbsp parsley, stems removed and chopped
2 tsp extra virgin olive oil
1 Tbsp red wine vinegar

2 tsp paprika

Kosher salt

Fresh cracked black pepper

Instructions

MARINATE THE CHICKEN

Place all ingredients minus the chicken in a food processor and pulse until a finely chopped sauce is made; set aside half. Rub remaining sauce over chicken; set aside to marinate while you prepare the potatoes.

BOIL THE POTATOES

Add potatoes to a large pot with enough water to cover them. Boil on high heat until cooked, about 15 to 20 minutes. They're ready when they're easily pierced with a fork or knife but some resistance remains. Remove from heat and drain; set aside.

GRILL THE CHICKEN

Heat grill pan over medium-high heat; lightly spray with olive or avocado oil to prevent sticking. Add chicken thighs and cook 5 to 7 minutes per side or until chicken reaches 165°F. Top cooked chicken with reserved chimichurri sauce.

ASSEMBLE THE POTATO SALAD

Gently fold all ingredients in a medium bowl until combined.

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NOTES:

Yukon, honey gold, or two-bite potatoes are great options here. Check them 5 minutes earlier as they'll cook quicker due to their smaller size.

You can finely dice everything and mix it in a bowl if you don't have a food processor. A mortar and pestle would work as well.

Use DF feta or omit cheese to make DF.

Feel free to play around with the herbs here. Dill would be a great addition as well.