



**GRILL UP**  
— MORE —  
**FLAVOUR**

**RECIPE INSPIRATIONS**



## Classic Summer BBQ Chicken Tray Bake with Rainbow Slaw

Nothing says summer like BBQ chicken and coleslaw.

### PREPARATION

15  
Minutes

### TOTAL TIME

45 + 2 HR  
Minutes

### SERVES

4  
Servings



### Ingredients

4 Maple Leaf® Prime RWA Bone-in Skin-on Chicken Thighs  
5 Maple Leaf® Prime RWA Chicken Drumsticks

#### Marinade:

2 ½ Tbsp Knorr® Concentrated Chicken Bouillon  
6 Tbsp water  
1 Tbsp white wine vinegar  
2 cloves garlic, crushed  
2 sprigs fresh rosemary + extra

5 or 6 small to medium potatoes, quartered or sliced into ¼ inch rounds  
1 ½ Tbsp olive oil  
1 Tbsp butter, melted  
Salt Pepper

#### Rainbow slaw:

2 Cups red cabbage, thinly sliced  
2 Cups green cabbage, thinly sliced  
½ Cup carrot, shredded  
1 Cup multicolored peppers, thinly sliced  
¼ Cup green onion, thinly sliced  
½ Cup Hellmann's® Lemon Zaatar Dressing

#### Parmesan Dip:

1 Cup Hellmann's® Real Mayonnaise  
3 Tbsp parmesan cheese, grated  
½ tsp pepper  
1 tsp lemon juice + zest if desired

### Directions

1. In a small bowl combine bouillon, water, vinegar and garlic. Whisk well.
2. Place chicken in a large glass container and pour mixture over top, including the rosemary. Massage marinade into chicken, cover, and refrigerate for 2 hrs or overnight.
3. Preheat grill to medium high heat. Shake excess marinade off chicken and grill each piece 3-4 mins per side.
4. Toss potatoes in a large bowl with olive oil and butter, season with salt and pepper. Arrange evenly over prepared baking sheet.
5. Nestle chicken between potatoes on tray. Add sprigs of rosemary.
6. Reduce heat to low and close lid. Grill 20-25 mins. Halfway through, rotate baking sheet and turn potatoes.
7. Grill until potatoes are golden and chicken reaches an internal temperature of 165°F (74°C).
8. In a large bowl combine rainbow slaw ingredients and toss well to coat. Season to taste.
9. Stir all dip ingredients in a small bowl. Refrigerate until ready to use.
10. Serve chicken and potatoes with coleslaw and dip on the side.

**TIP** |

For even more BBQ flavor try using your favourite BBQ sauce to brush over chicken in the last 5 minutes of cooking!



## The Ultimate Summer Peach Chicken Salad

Feast your eyes on the perfect summer salad. This simple recipe is filled with juicy peaches, toasted walnuts and succulent BBQ chicken drizzled with a honey Dijon vinaigrette. Perfection!

### PREPARATION

 **20**  
Minutes

### TOTAL TIME

 **40 + 2 HR**  
Minutes

### SERVES

 **4**  
Servings



### Ingredients

8 Maple Leaf® Prime RWA Bone-in Skin-on Chicken Thighs  
2 tsp Knorr® Concentrated Chicken Bouillon

Juice of 1 orange, squeezed  
1 Tbsp vegetable oil  
1½ tsp brown sugar  
1 Tbsp honey  
2 Tbsp water

4 Cups head lettuce, chopped  
4 Cups spring mix lettuce  
½ Cup whole walnuts, toasted  
½ Cup old white cheddar, crumbled  
4 peaches or nectarines, cut into wedges  
¼ Cup Hellmann's® Honey Dijon Dressing

### Directions

- In a small bowl combine bouillon, orange juice, oil, brown sugar, honey and water. Whisk well.
- Place chicken in a large glass container and pour mixture over top. Massage marinade into chicken, cover, and refrigerate for 2 hrs or overnight.
- Preheat one side of grill over medium high heat. Grill peaches 1-2 mins per side. Remove and set aside.
- Shake excess marinade off chicken and grill each piece 3-4 minutes per side.
- Transfer chicken to the unheated side of grill and close the lid. Grill on indirect heat for 18-20 mins or until it reaches an internal temperature of 165°F (74°C). Remove and keep warm.
- Place lettuce, peaches, cheddar, and walnuts into a large bowl. Pour in salad dressing and toss well to coat.
- Arrange salad on a large platter and lay chicken over top.



## Herb-Marinated BBQ Chicken with Veggie Pasta Salad

Get ready to grill up a whole lot of goodness. This instant favourite features savoury garlic and herb grilled chicken alongside a deliciously colourful roasted veggie pasta salad in a dreamy creamy dressing.

### PREPARATION

 **10**  
Minutes

### TOTAL TIME

 **40 + 2 HR**  
Minutes

### SERVES

 **4**  
Servings



### Ingredients

4 Maple Leaf® Prime RWA Chicken Leg Quarters

#### Marinade:

1½ Tbsp Knorr® Concentrated Chicken Bouillon  
2 cloves garlic, crushed  
1 Tbsp vegetable oil  
1½ Tbsp lemon juice  
2 Tbsp water  
2 sprigs fresh rosemary  
1 sprig fresh oregano  
2-3 sprigs fresh thyme  
Pepper

#### Pasta Salad:

1 500 g package dry short pasta, cooked, drained, and cooled  
1 small red pepper, grilled, cooled, and chopped  
1 small orange pepper, grilled, cooled, and chopped  
½ small red onion, cut into rounds, grilled, cooled, and chopped  
1 zucchini, sliced into rounds, grilled and cooled  
1 Cup baby spinach, packed  
Cherry tomatoes, optional  
3 Tbsp grana Padano cheese, finely grated  
½ Cup Hellmann's® Real Mayonnaise

### Directions

- Whisk together marinade ingredients in a small bowl.
- Place chicken in a large glass container and pour marinade over top. Massage marinade into chicken, cover, and refrigerate for 2 hrs or overnight.
- Preheat one side of grill over medium high heat. Shake excess marinade off chicken and grill each piece 3-4 mins per side.
- Transfer chicken to unheated side of the grill and close lid. Grill on indirect heat for 20-25 mins or until it reaches an internal temperature of 165°F (74°C). Remove from grill and keep warm.
- Clean whole grill with a BBQ brush.
- Place cooled pasta into a large bowl. Spoon vegetables over top and pour in salad dressing. Toss salad well to coat. Garnish with shredded cheese and cherry tomatoes (if using).
- Serve chicken with pasta salad. Refrigerate leftovers for up to 2-3 days.

TIP |

Need to replace nuts with an alternative?  
Try using prepared crispy tortilla strips as your salad toppers.

TIP |

Try using Hellmann's® Classic Caesar dressing with a squeeze of lemon in place of Mayonnaise for a twist!



## Indian-Spiced Grilled Chicken & Cucumber Raita Salad

Get ready for a burst of flavour. This irresistible Indian-inspired dish features grilled chicken with a creamy Tandoori-spiced dipping sauce and fresh cucumber Raita salad on the side. Talk about a taste explosion!

### PREPARATION

 **10**  
Minutes

### TOTAL TIME

 **30 + 2 HR**  
Minutes

### SERVES

 **4**  
Servings



### Ingredients

#### 10 Maple Leaf® Prime RWA Chicken Drumsticks

½ Cup full fat plain yogurt  
2½ Tbsp **Knorr® Taste of India Concentrated Bouillon**  
1 lime, quartered

#### Dip:

1 Cup **Hellmann's® Real Mayonnaise**  
1 tsp dry Tandoori spice, prepared

#### Salad:

1 540ml can chickpeas, drained and rinsed  
1 255g cherry tomatoes, quartered  
1 cucumber, diced  
2 Cups baby spinach  
2 Tbsp red onion, minced  
½ tsp cumin  
Salt  
Pepper  
2 Tbsp fresh mint, minced  
1/3 cup full fat plain Greek yogurt  
¼ Cup **Hellmann's® Real Mayonnaise**  
1½ tsp lemon juice

### Directions

1. Combine yogurt and bouillon and whisk well.
2. Place chicken in a large glass container and pour mixture over top. Massage marinade into chicken, cover, and refrigerate for up to 2 hrs or overnight.
3. Preheat one side of grill over medium high heat. Shake excess marinade off chicken and grill each piece 2-3 mins per side.
4. Transfer chicken to the unheated side of the grill and close lid. Grill on indirect heat for 18-20 mins or until it reaches an internal temperature of 165°F (74°C).
5. Whisk mayonnaise and spice in a small bowl until well combined.
6. Mix mayonnaise, yogurt, cumin, lemon juice, and mint in a small bowl. Season with salt and pepper.
7. Place chickpeas, cucumber, tomato, spinach, and onion in a large bowl. Pour dressing over top and toss well to combine. Refrigerate until ready to serve.
8. Serve chicken with dip.



## Thai Grilled Chicken with Island Wild Rice Salad

It's summertime and the grilling is easy. Get ready for the irresistible flavour combination of garlic ginger grilled chicken alongside sweet and savoury Island rice salad in a sesame Thai dressing. Mouth watering yet?

### PREPARATION

 **10**  
Minutes

### TOTAL TIME

 **35 + 2 HR**  
Minutes

### SERVES

 **4**  
Servings



### Ingredients

#### 4 Maple Leaf® Prime RWA Bone-in Skin-on Chicken Thighs 5 Maple Leaf® Prime RWA Chicken Drumsticks

#### Marinade

2½ Tbsp **Knorr® Taste of Thailand Concentrated Bouillon**  
1½ Tbsp fresh ginger, minced  
1 Tbsp garlic, minced  
4 leaves Thai or regular basil  
½ Cup full fat coconut milk  
Juice of 1 lime

#### Salad

2 Cups wild rice, cooked and cooled  
6 Cups romaine lettuce, washed and chopped  
2 Tbsp chives, chopped  
1 ½ Cup mango, diced  
1 ½ Cup pineapple, grilled, cooled, and diced  
1 small red pepper, small dice  
¼ Cup **Hellmann's® Sesame Thai Dressing** – divided  
2 Tbsp sweetened coconut, toasted – optional  
Lime wedges, garnish

### Directions

1. Combine marinade ingredients in a large bowl. Whisk well.
2. Place chicken in a large glass container and pour mixture over top. Massage marinade into chicken, cover, and refrigerate for up to 2hrs or overnight.
3. Preheat one side of grill over medium high heat. Shake excess marinade off chicken and grill each piece 3-4 mins per side.
4. Transfer chicken to the unheated side of the grill and close lid. Grill on indirect heat for 18-20 mins or until it reaches an internal temperature of 165°F (74°C).
5. Mix wild rice, mango, pineapple, peppers, and chives with half of the salad dressing.
6. Toss romaine with remaining salad dressing in a large bowl.
7. Assemble salad by placing romaine onto a large serving platter. Spoon rice salad over romaine. Garnish with toasted coconut over top (if using).
8. Place chicken over top and serve immediately.

TIP |

Up the flavour factor by serving with a shareable plate of hot-off-the-bbq, grilled Naan. More please!

TIP |

Time Saver! Make your wild rice the day ahead and keep refrigerated in an airtight container until ready to use!