



HOT HONEY CHICKEN

with Barbecue-Roasted Potatoes and Buttery Broccoli



HELLO HOT HONEY

A sweet and spicy condiment that will satisfy heat-lovers

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 690**



Yukon Gold Potatoes



Panko Breadcrumbs
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Hot Honey



Sweet and Smoky Barbecue Seasoning



Chicken Breasts



Broccoli Florets

START STRONG

No microwave? No problem! Melt the butter in a small pan in step 2. In step 5, you can boil the broccoli in a medium pot of salted water until tender, 2-4 minutes. Drain, then toss with butter as instructed.

BUST OUT

- 2 Baking sheets
- Large bowl
- Medium bowl
- Plastic wrap
- Paper towel
- Strainer
- Olive oil (4 tsp | 7 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)
- Vegetable oil (1 tsp | 1 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Sweet and Smoky Barbecue Seasoning 1 TBSP | 2 TBSP
- Panko Breadcrumbs ½ Cup | 1 Cup
- Chicken Breasts 12 oz | 24 oz
- Sour Cream 2 TBSP | 4 TBSP
- Broccoli Florets 8 oz | 16 oz
- Hot Honey ¾ oz | 1½ oz

WINE CLUB

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust oven racks to upper and middle positions and preheat oven to 425 degrees. Cut **potatoes** into ½-inch pieces and toss on a baking sheet with a drizzle of **olive oil**, half the **barbecue seasoning**, a large pinch of **salt**, and **pepper**. Set aside.



4 ROAST POTATOES AND CHICKEN

Place sheet with **chicken** on middle rack and sheet with **potatoes** on top rack of oven. Bake until potatoes are crisp and chicken is no longer pink in center, 20-25 minutes, tossing potatoes halfway through. **TIP:** If potatoes finish first, remove from oven and let chicken bake until done.

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2 MAKE CRUST

Place **1 TBSP butter** in a medium microwave-safe bowl and microwave until melted, 30-45 seconds. Stir in **1 TBSP olive oil**, remaining **barbecue seasoning**, **pepper**, and a large pinch of **salt**. Add **panko** and stir again until evenly coated.



5 STEAM BROCCOLI

Meanwhile, cut any large **broccoli florets** into bite-size pieces. Place in a large microwave-safe bowl with **1 tsp water**. Cover bowl with plastic wrap and poke a few holes in wrap. Microwave on high until broccoli is tender, about 2 minutes. Carefully remove plastic wrap (watch out for any steam). Drain any water left in bowl, then toss broccoli with **1 TBSP butter**, allowing butter to melt. Season with **salt** and **pepper**.



3 CRUST CHICKEN

Pat **chicken** dry with a paper towel and season all over with **salt** and **pepper**. Lightly **oil** a second baking sheet and place chicken on it. Evenly spread **sour cream** onto tops of chicken breasts, then sprinkle **panko mixture** on top, pressing to adhere (no need to coat the underside).



6 FINISH AND SERVE

Divide **chicken**, **potatoes**, and **broccoli** between plates. Drizzle chicken with **hot honey**, to taste.

HOT STUFF!

Hot honey is tasty on meat and veggies—you can make your own with honey and chili flakes.

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