



SRIRACHA CHA-CHA CHICKEN

with Hoisin, Roasted Sweet Potatoes, and Broccoli



HELLO

HOISIN SRIRACHA GLAZE

An Asian-inspired mix of sweet and spicy—flavor this good deserves a happy dance.



Ginger



Sweet Potatoes



Chicken Breasts



Sriracha



Sesame Seeds



Scallions



Broccoli Florets



Hoisin Sauce
(Contains: Soy, Wheat)



Honey

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 530

START STRONG

For extra-crispy veggies, line the two baking sheets with aluminum foil and let them get hot in the oven while it preheats—the sweet potatoes and broccoli will sizzle when they hit those hot surfaces.

BUST OUT

- Peeler
- 2 Baking sheets
- Large pan
- Paper towel
- Small bowl
- Vegetable oil (5 tsp)

INGREDIENTS

Ingredient 4-person

- | | |
|--|---------|
| • Ginger | 1 Thumb |
| • Scallions | 4 |
| • Sweet Potatoes | 4 |
| • Broccoli Florets | 16 oz |
| • Chicken Breasts | 24 oz |
| • Hoisin Sauce | 4 TBSP |
| • Sriracha  | 1 tsp |
| • Honey | 1 oz |
| • Sesame Seeds | 2 TBSP |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREHEAT AND PREP

Wash and dry all produce. Adjust racks to the middle and upper position and preheat oven to 450 degrees. Peel **ginger**, then mince until you have 2 TBSP. Trim, then thinly slice **scallions**, separating greens and whites. Slice **sweet potatoes** crosswise into ¼-inch-thick rounds. Cut **broccoli florets** into smaller, bite-sized pieces.



4 MAKE GLAZE AND FLIP VEGGIES

Meanwhile, stir together **hoisin**, **sriracha**, **honey**, and **2 TBSP water** in a small bowl and set aside. Once **veggies** have roasted about 10 minutes, remove from oven. Toss **broccoli** with a drizzle of **oil** and half the **minced ginger**. Flip **sweet potatoes**. Return to oven and continue roasting until done, 10-15 minutes more.

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2 ROAST VEGGIES

Toss **broccoli** on a baking sheet with a drizzle of **oil** and season with **salt** and **pepper**. Toss **sweet potatoes** on a second baking sheet with a drizzle of oil and season with salt and pepper. Roast broccoli in oven on middle rack and sweet potatoes on upper rack until both are tender, 20-25 minutes total (we'll check on these halfway through).



5 GLAZE CHICKEN

Heat a drizzle of **oil** in pan used for chicken over medium-high heat. Add remaining **minced ginger** and **scallion whites**. Cook, tossing, until softened and fragrant, 2-3 minutes. Stir in **hoisin mixture** and bring to a gentle simmer. Season with **salt** and **pepper**. Return **chicken** to pan and toss to coat in glaze. Remove pan from heat.



3 COOK CHICKEN

Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **chicken** dry with a paper towel. Season all over with **salt** and **pepper**. Add to pan and cook until no longer pink in center, 4-7 minutes per side. Remove from pan and set aside. **TIP:** If chicken is very browned on surface before cooked, add to sheet with broccoli and roast about 5 minutes.



6 FINISH AND PLATE

Divide **chicken** between plates. Drizzle with any **glaze** in pan, then sprinkle with **sesame seeds** and **scallion greens**. Serve with **broccoli** and **sweet potatoes** on the side.

FRESH TALK

Name three things that make you smile.

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