



# BROWN SUGAR BOURBON-GLAZED CHICKEN

with Smoky Roasted Carrots & Chive Mashed Potatoes

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Peach Jam



10.8 g | 21.6 g

McCormick Grill Mates  
Brown Sugar Bourbon  
Seasoning



5 tsp | 5 tsp

Rice Wine  
Vinegar



10 oz | 20 oz

Chicken Cutlets



12 oz | 24 oz

Potatoes\*



12 oz | 24 oz

Carrots



1 tsp | 1 tsp

Smoked Paprika



¼ oz | ½ oz

Chives



2 TBSP | 4 TBSP

Crème Fraîche  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.

\*The ingredient you received may be a different color.

## HELLO

### SMOKED PAPRIKA

This smoky spice has a warm, rich,  
lightly fruity flavor.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 580



### MCCORMICK GRILL MATES BROWN SUGAR BOURBON SEASONING

Achieve the status of grill master.  
Our distinctive blend of brown sugar,  
bourbon, red pepper, garlic, onion,  
and salt is perfect for pork, seafood,  
chicken, and steak.





## BEST SPUDS

Our trick for the smoothest mashed potatoes? Always save some potato cooking liquid and add a few splashes when mashing.

## BUST OUT

- Large bowl
- Whisk
- Small bowl
- Paper towels
- Plastic wrap
- Kosher salt
- Black pepper
- Cooking oil (3 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk
- Medium pot
- Strainer
- Potato masher
- Peeler
- Baking sheet

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

## HOW WAS YOUR MEAL?



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\*Chicken is fully cooked when internal temperature reaches 165°.



### 1 MIX GLAZE & MARINATE CHICKEN

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees.
- In a large bowl, whisk together **peach jam**, **McCormick Grill Mates Brown Sugar Bourbon Seasoning**, **2 tsp vinegar**, and **1 tsp oil** (4 tsp vinegar and 2 tsp oil for 4). Transfer **half the peachy glaze** to a small bowl (**you'll use it in Step 4**).
- Pat **chicken\*** dry with paper towels and season all over with **salt** and **pepper**. Add to large bowl with remaining peachy glaze; turn until evenly coated. Cover with plastic wrap and set aside to marinate (**no need to refrigerate!**), 10-15 minutes.



### 4 GLAZE CHICKEN

- Once chicken is cooked through, carefully remove sheet from oven. Brush tops of **chicken** with **reserved peachy glaze**.
- Return to top rack and bake until glaze is tacky, 3 minutes. (**For 4 servings, leave carrots roasting; return chicken to middle rack to bake.**) Transfer chicken to a cutting board.



### 2 PREP & COOK POTATOES

- Meanwhile, **wash and dry produce**. Dice **potatoes** into ½-inch pieces.
- Place potatoes in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes. **TIP: Cover pot with a lid to bring water to a boil more quickly.**
- Reserve **½ cup potato cooking liquid** (1 cup for 4 servings), then drain potatoes and return to pot.
- Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Taste and season with **salt** and **pepper**. (**You'll finish the potatoes in Step 5.**)



### 5 FINISH POTATOES

- While chicken roasts, thinly slice **chives**.
- Return pot with **mashed potatoes** to medium heat and cook, stirring occasionally, until warmed through.
- Add chives, **crème fraîche**, and **1 TBSP butter** (2 TBSP for 4 servings). Cook, stirring, until butter has melted; taste and season with **salt** and **pepper** if desired.



### 3 ROAST CARROTS & CHICKEN

- While potatoes cook, trim, peel, and halve **carrots** lengthwise; slice on a diagonal into ¼-inch-thick pieces.
- Toss carrots on one side of a **lightly oiled** baking sheet with a **drizzle of oil**, **half the paprika** (all for 4 servings), **salt**, and **pepper**. (**For 4, spread carrots out across entire sheet.**)
- Transfer **chicken** from marinade to empty side of baking sheet (**discard any marinade left in the bowl**). Roast on top rack until chicken is cooked through and carrots are browned and tender, 12-17 minutes. (**For 4, place chicken on a second sheet; roast chicken on top rack and carrots on middle rack, swapping positions halfway through.**)



### 6 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide chicken, **mashed potatoes**, and **carrots** between plates in separate sections. Serve.