



HOT HONEY CHICKEN

with BBQ-Roasted Potatoes & Buttery Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 TBSP | 2 TBSP
Sweet and Smoky
BBQ Seasoning



½ Cup | 1 Cup
Panko
Breadcrumbs
Contains: Wheat



10 oz | 20 oz
Chicken Cutlets



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 | 2
Broccoli



½ oz | 1 oz
Hot Honey



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THERE TOO. SCAN HERE TO GET HELP
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*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



6 oz | 12 oz
Green Beans

Calories: 650



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 670



HELLO

PANKO

This buttery seasoned breadcrumb topping adds tons of flavor and toasty crispness to everything it touches.

MELT WITH YOU

No microwave? No problem! Melt the butter in a small pan in Step 2 before transferring it to a bowl to make your panko mixture. 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 towels
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)

Contains: Milk

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.

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1 TOSS POTATOES

- Adjust racks to top and middle positions and preheat oven to 425 degrees.
- Wash and dry produce.
- Dice potatoes into ½-inch pieces. Toss on a baking sheet with a drizzle of olive oil, half the BBQ Seasoning (you'll use the rest in the next step), a big pinch of salt, and pepper. Set aside.



4 ROAST CHICKEN & POTATOES

- Roast potatoes on top rack until browned and crispy, 20-25 minutes.
- Once potatoes have roasted 5 minutes, add chicken to middle rack and roast until browned and cooked through, 15-18 minutes.



2 MIX PANKO

- Place 1 TBSP butter (2 TBSP for 4 servings) in a medium microwave-safe bowl; microwave until melted, 30 seconds. Stir in a large drizzle of olive oil, remaining BBQ Seasoning, a big pinch of salt, and pepper.
- Add panko and stir until evenly combined.



5 COOK BROCCOLI

- Meanwhile, cut broccoli into bite-size pieces if necessary.
- Place in a large microwave-safe bowl with 1 tsp water (2 tsp for 4 servings). Cover with plastic wrap; poke a few holes in wrap. Microwave until tender, 1-2 minutes. Drain.
- Add 1 TBSP butter (2 TBSP for 4) and toss until melted. Season with salt and pepper.
- Swap in green beans for broccoli. Pierce green bean bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. (Save broccoli for another use.) TIP: No microwave, no problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.



3 COAT CHICKEN

- Pat chicken* dry with paper towels and season all over with salt and pepper.
- Evenly spread sour cream onto tops of chicken. Mound with panko mixture, pressing firmly to adhere (no need to coat the undersides). Place on a second lightly oiled baking sheet.



6 SERVE

- Divide chicken, potatoes, and broccoli between plates. Drizzle chicken with as much hot honey as you like and serve.

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