

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



1 TBSP | 2 TBSP Sweet and Smoky BBQ Seasoning



1/2 Cup | 1 Cup Panko Breadcrumbs **Contains: Wheat**



10 oz | 20 oz Chicken Cutlets



1½ TBSP | 3 TBSP Sour Cream



1 2 Broccoli







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.



HelloCustom

2 PERSON | 4 PERSON

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

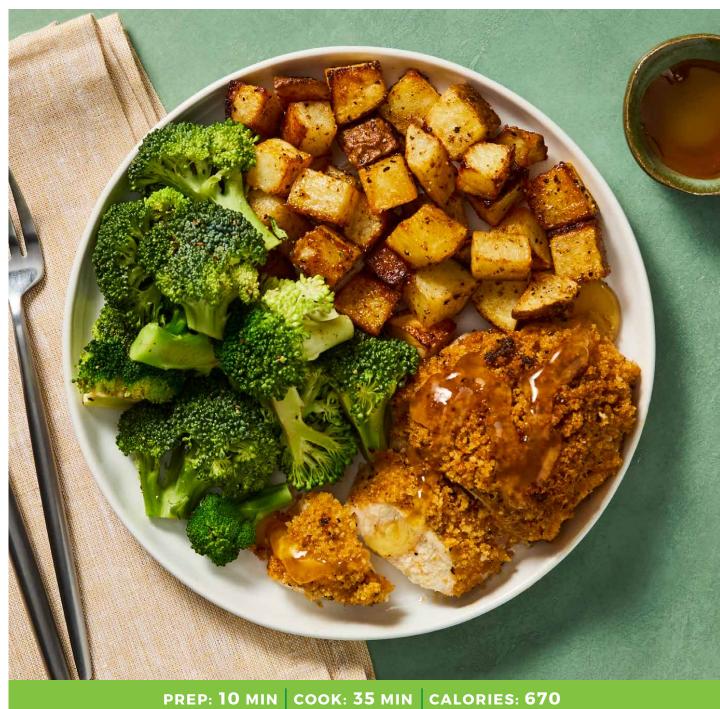


6 oz | 12 oz Green Beans



HOT HONEY CHICKEN

with BBQ-Roasted Potatoes & Buttery Broccoli





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 bowlPlastic wrap
- Medium bowl
- 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.

HOW WAS YOUR MEAL?



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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.



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.



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.



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.



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.



6 SERVE

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