



# SWEET & SMOKY BBQ GLAZED CHICKEN

with Mashed Potatoes & Coleslaw

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



5 tsp | 10 tsp  
White Wine Vinegar



4 oz | 8 oz  
Coleslaw Mix



10 oz | 20 oz  
Chicken Cutlets



1 TBSP | 2 TBSP  
Sweet and Smoky  
BBQ Seasoning



1 | 2  
Peach Jam



1 | 2  
Chicken Stock  
Concentrate



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

### SWEET & SMOKY BBQ SEASONING

A blend of smoked paprika, mustard, cumin,  
and ginger



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 670



## BUST OUT

- Medium pot
- Large pan
- Medium bowl
- Small bowl
- Whisk
- Potato masher
- Paper towels

- Kosher salt
  - Black pepper
  - Sugar (1 tsp | 2 tsp)
  - Cooking oil (1 tsp | 1 tsp)
  - Butter (2 TBSP | 4 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.



### 1 COOK POTATOES

- 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, 10-15 minutes. Reserve **½ cup potato cooking liquid** (¾ cup for 4 servings), then drain.
- Return potatoes to pot and cover to keep warm (you'll finish them in Step 6).



### 2 MAKE SLAW

- Meanwhile, in a medium bowl, whisk together **mayonnaise**, **half the vinegar** (you'll use the rest in Step 4), **1 tsp sugar**, **½ tsp salt**, and **pepper** (2 tsp sugar and 1 tsp salt for 4 servings).
- Add **coleslaw mix** and toss to thoroughly coat. Refrigerate until ready to serve.



### 3 COOK CHICKEN

- Pat **chicken\*** dry with paper towels and season all over with **BBQ seasoning**, a **pinch of salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side. **TIP: Cover and lower heat if chicken begins to brown too quickly.**
- Turn off heat; transfer to a plate. Wipe out pan.



### 4 MAKE GLAZE

- While chicken cooks, in a small bowl, whisk together **jam**, **stock concentrate**, **remaining vinegar**, and **¼ cup water** (⅓ cup for 4 servings).



### 5 GLAZE CHICKEN

- Add **glaze mixture** to pan used for chicken over medium-low heat. Bring to a simmer and cook until thickened, 3-4 minutes. Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted and combined. Taste and season with **salt** and **pepper** if desired.
- Return **chicken** to pan with **glaze** and turn to coat.



### 6 MASH POTATOES

- To pot with **drained potatoes**, add **sour cream** and **1 TBSP butter** (2 TBSP for 4 servings). Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed.
- Taste and season with **salt** and **pepper**.



### 7 SERVE

- Divide **mashed potatoes** and **coleslaw** between plates. Top potatoes with **chicken** and spoon any **remaining glaze** over the top. Serve.