



CRUNCHY HOT HONEY CHICKEN

with BBQ-Roasted Potatoes & Buttery Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



8 oz | 16 oz
Broccoli



½ oz | 1 oz
Hot Honey



½ Cup(s) | 1 Cup(s)
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 2 TBSP
Sweet and Smoky
BBQ Seasoning



10 oz | 20 oz
Chicken Cutlets



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP
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*The ingredient you received may be a different color.

HELLO

PANKO

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



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



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
 - Cooking Oil
 - Olive Oil
 - Butter
- Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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), pepper,** and a **big pinch of salt.** Set aside.



4 ROAST POTATOES & CHICKEN

- Roast **potatoes** on top rack until crispy, 20-25 minutes.
- Once potatoes have roasted 5 minutes, add sheet with **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.** Cover bowl with plastic wrap and poke a few holes in wrap. Microwave until broccoli is tender, 1-2 minutes.
- Carefully remove plastic wrap (**watch out for steam**). Drain any water left in bowl, then toss broccoli with **1 TBSP butter (2 TBSP for 4 servings)** until melted. Season with **salt** and **pepper.**



3 COAT CHICKEN

- Pat **chicken*** dry with paper towels; season all over with **salt** and **pepper.**
- Lightly **oil** a second baking sheet; spread chicken out across sheet. Evenly spread **sour cream** onto tops of chicken; mound with **panko mixture,** pressing to adhere (**no need to coat the undersides**).



6 SERVE

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

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