



Baked Hot Honey Chicken

with BBQ Spiced Potatoes and Sugar Snap Peas

Spicy

30 Minutes



Chicken Thighs/Leg



Honey



Jalapeño



All-Purpose Flour



BBQ Seasoning



Russet Potato



Sugar Snap Peas



Corn Kernels

HELLO HOT HONEY

The perfect balance of sweet and spicy!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Heat Guide for Step 4 (dbl for 4 ppl):

- Mild: ½ tbsp
- Medium: 1 tbsp
- Spicy: 1 ½ tbsp
- Extra-spicy: 2 tbsp

Bust Out

2 Baking sheets, measuring spoons, large bowl, parchment paper, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs/Leg	310 g***	620 g***
Honey 🍯	2 tbsp	4 tbsp
Jalapeño	1	1
All-Purpose Flour	2 tbsp	4 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Sugar Snap Peas	113 g	227 g
Corn Kernels	56 g	113 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

*** Minimum weight on chicken

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast potatoes

Cut **potatoes** into ½-inch thick wedges. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) and **half the BBQ Seasoning** on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, flipping wedges halfway through cooking, until golden-brown, 20-22 min.



Make hot honey

Wearing kitchen gloves, thinly slice the **jalapeño**. (**NOTE:** We suggest using gloves when prepping jalapeño!) Stir together the **sliced jalapeño** and **honey** in a small microwavable bowl. (**NOTE:** Reference Heat Guide.) Microwave for 25-30 seconds on low, until warmed through. Set aside.



Cook chicken

While the **potatoes** roast, pat **chicken** dry with paper towels, then cut in half. Season with **salt** and **pepper**. Combine the **remaining BBQ Seasoning** and **flour** in a large bowl. Add **chicken**, toss to coat, then transfer to a parchment-lined baking sheet. Drizzle over **1 tbsp oil** (dbl for 4 ppl) both sides of **chicken**. Bake in the **top** of the oven, flipping once halfway through cooking, until cooked through and golden, 14-16 min. **



Finish and serve

Divide the **BBQ potatoes**, **chicken** and **veggies** between plates. Drizzle the **hot honey** over the **chicken**. Sprinkle a **pinch of salt** over the **chicken**, if desired.

Dinner Solved!



Cook veggies

While the **chicken** cooks, trim the **snap peas**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then the **snap peas**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Add the **corn**. Cook, until **corn** is warmed through, 1-2 min. Season with **salt** and **pepper**, then set aside.