



# HONEY SRIRACHA CHICKEN LEGS

with Basmati Rice and Green Beans



## HELLO

### HONEY SRIRACHA GLAZE

Enjoy a little spicy with your sweet? You're gonna love this sticky sauce for chicken.

**PREP: 15 MIN**

**TOTAL: 45 MIN**

**CALORIES: 830**



Scallions



Basmati Rice



Honey



Sesame Oil



Chicken Legs



Soy Sauce  
(Contains: Soy)



Sriracha



Green Beans

## START STRONG

If your chicken is squished in the package, make sure to smooth out the skin so that the meat is evenly covered. You may also want to trim off any fatty parts and pat away excess moisture with paper towels.



## BUST OUT

- Large pan
- Aluminum foil
- Baking sheet
- Small pot
- Oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

• Scallions	2   4
• Chicken Legs	16 oz   32 oz
• Basmati Rice	½ Cup   1 Cup
• Soy Sauce	2 TBSP   4 TBSP
• Honey	3 TBSP   6 TBSP
• Sriracha	4 tsp   8 tsp
• Sesame Oil	1 TBSP   2 TBSP
• Green Beans	6 oz   12 oz

## HELLO WINE



PAIR WITH

Maravilloso Mendoza Malbec-Bonarda Blend, 2017

[HelloFresh.com/Wine](http://HelloFresh.com/Wine)

# HelloFRESH

## 1 PREHEAT AND PREP

**Wash and dry all produce.** Adjust rack to middle position and preheat oven to 425 degrees. Trim, then thinly slice **scallions**, keeping greens and whites separate. Season **chicken** all over with **salt** and **pepper**.



## 4 MAKE GLAZE

Return pan used for chicken to stove over medium heat. Add **scallion whites** and cook until fragrant, about 30 seconds. Stir in **soy sauce**, **honey**, and **sriracha** (to taste), scraping up any brown bits from bottom of pan. Let bubble until thick and sticky, about 2 minutes. Remove pan from heat, then stir in **sesame oil**.



## 2 COOK CHICKEN

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **chicken** to pan skin-side down. Cook until skin is crisp and browned, 7-8 minutes. Flip and cook on other side until browned, about 4 minutes. Remove from pan and place skin-side up on a foil-lined baking sheet. Remove pan from heat. Roast chicken in oven for 15 minutes.



## 5 ADD GREEN BEANS

Once **chicken** has roasted 15 minutes, remove from oven. Toss **green beans** on same sheet with **salt**, **pepper**, and a drizzle of **oil** and spread around chicken. Set aside  $\frac{2}{3}$  of the **glaze** for the next step, then brush chicken with remaining  $\frac{1}{3}$  of glaze. Return to oven and roast until green beans are tender and chicken is cooked through, 10-12 minutes. **TIP:** If chicken is done roasting first, remove from sheet and set aside.



## 3 COOK RICE

While chicken cooks, bring  $\frac{3}{4}$  cup **water** and a pinch of **salt** to a boil in a small pot. Once boiling, add **rice**. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes. Keep covered off heat until ready to serve.



## 6 FINISH AND SERVE

Fluff **rice** with a fork, then divide between plates. Brush **chicken** with half of the reserved glaze, then arrange chicken on top of rice. (**TIP:** If the glaze is stiff, stir in a splash of water.) Add **green beans** to the side. Drizzle everything with remaining **glaze**. Garnish with **scallion greens** and serve.

## SRIRACHA-CHA-CHA!

Getting dinner done deserves a happy dance.