



# HOT HONEY BARBECUE CHICKEN LEGS

with a Charred Poblano, Corn, and Sweet Potato Salad



## HELLO HOT HONEY

Sweet and spicy, it's a condiment that will satisfy heat-lovers.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 920



Sweet Potato



Roma Tomato



Lime



Cilantro



Hot Honey



Corn



Shallot



Poblano Pepper



Chicken Legs



Sweet Honey  
BBQ Sauce  
(Contains: Soy)



## START STRONG

We recommend spraying your foil-lined baking sheets with nonstick spray before adding your chicken and sweet potato. No cooking spray? No problem! Use parchment paper instead.

## BUST OUT

- Strainer
- Large pan
- Aluminum foil
- Medium bowl
- Baking sheet
- Small bowl
- Paper towel
- Vegetable oil (3 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potato 1 | 2
- Corn 13.4 oz | 26.8 oz
- Roma Tomato 1 | 2
- Shallot 1 | 2
- Lime 1 | 2
- Poblano Pepper 1 | 2
- Cilantro ¼ oz | ½ oz
- Chicken Legs 16 oz | 32 oz
- Sweet Honey BBQ Sauce 2 oz | 4 oz
- Hot Honey 🍯 ¾ oz | 1½ oz

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



# HelloFRESH



## 1 PREP

**Wash and dry all produce.** Adjust racks to upper and middle positions and preheat oven to 425 degrees. Cut **sweet potato** into ½-inch cubes. Drain and rinse **corn**. Dice **tomato**. Halve and peel **shallot**, then cut into ½-inch-thick wedges. Halve **lime**. Core, seed, and dice **poblano**. Chop **cilantro**.



## 4 CHAR VEGGIES

Meanwhile, melt **1 TBSP butter** in a large pan over medium-high heat. Add **corn** and cook, stirring occasionally, until lightly charred in spots, 5-8 minutes. (**TIP:** If corn pops, cover pan.) Season with **salt** and **pepper**. Remove from pan and set aside in a medium bowl. Add **poblano, shallot**, and a drizzle of **oil** to same pan over medium-high heat. Cook, stirring often, until slightly blistered, 5-6 minutes. Season with salt and pepper. Transfer to bowl with corn.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)



## 2 SEASON SWEET POTATO AND CHICKEN

Pat **chicken** dry with a paper towel; season all over with **salt** and **pepper**. Toss **sweet potato** with a drizzle of **oil**, **salt**, and **pepper** on a foil-lined baking sheet. Place seasoned chicken, skin side-up, on a separate foil-lined baking sheet.



## 5 MAKE SAUCE AND GLAZE CHICKEN

In a small bowl, combine **barbecue sauce**, a squeeze or two of **lime juice**, and as much **hot honey** as you'd like (start with half and add more to taste). Remove **sweet potato** from oven once tender and transfer to bowl with **veggies**. Heat broiler to high. Set aside half the barbecue sauce mixture for serving, then brush **chicken** with remaining half. Broil until sauce is tacky and beginning to char, about 3 minutes.



## 3 ROAST CHICKEN AND SWEET POTATO

Place **chicken** on top rack and **sweet potato** on middle rack of oven. Roast until chicken is cooked through and sweet potato is browned and tender, about 30 minutes.



## 6 FINISH AND SERVE

Toss **tomato, cilantro**, and a squeeze or two of **lime** into bowl with **veggie mixture**. Season with **salt** and **pepper**. Divide between plates along with **chicken**. Serve with reserved **sauce** on the side for drizzling over.

## FABULOUS!

The warm veggie salad also makes a versatile stand-alone side dish.

WK 49 NJ-5