



HOT HONEY CHICKEN

with BBQ-Roasted Potatoes & Buttery Broccoli



HELLO



Honey with a kick! Mike's Hot Honey is a unique combo of sweetness and heat for drizzling on all your favorite foods. Try it on pizza, chicken, cheese, and more.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 630**



Yukon Gold Potatoes



Panko Breadcrumbs
(Contains: Wheat)



Sour Cream
(Contains: Milk)



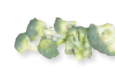
Mike's Hot Honey



Sweet and Smoky BBQ Seasoning



Chicken Cutlets



Broccoli Florets

START STRONG

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 • Plastic wrap
- Medium bowl • Kosher salt
- Paper towels • Black pepper
- Large bowl
- Olive oil (1 TBSP | 1 TBSP)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Sweet and Smoky BBQ Seasoning **1 TBSP** | **2 TBSP**
- Panko Breadcrumbs **½ Cup** | **1 Cup**
- Chicken Cutlets* **10 oz** | **20 oz**
- Sour Cream **2 TBSP** | **4 TBSP**
- Broccoli Florets **8 oz** | **16 oz**
- Mike's Hot Honey 🍯 **¾ oz** | **1½ oz**

* Chicken is fully cooked when internal temperature reaches 165 degrees.



1 TOSS POTATOES

Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry all 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 CHICKEN & POTATOES

Roast **potatoes** on top rack until crispy, 20-25 minutes. Once potatoes have roasted 5 minutes, add **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**, **pepper**, and a big pinch of **salt**. Add **panko** and stir until evenly combined.



5 COOK BROCCOLI

Meanwhile, cut any large **broccoli florets** into bite-size pieces. 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** 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 on it. 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.

BETTER BEE-LIEVE IT

Give your taste buds a treat by trying hot honey on ice cream!



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