



CRUNCHY HOT HONEY CHICKEN

with BBQ-Roasted Potatoes & Buttery Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 TBSP | 2 TBSP
Sweet and Smoky
BBQ Seasoning



½ Cup | 1 Cup
Panko
Breadcrumbs
Contains: Wheat



10 oz | 20 oz
Chicken Cutlets



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



8 oz | 16 oz
Broccoli Florets



2 tsp | 4 tsp
Mike's Hot Honey®



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!

*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: 650

Mike's HOT HONEY®

MIKE'S HOT HONEY®
Using only 100% pure honey infused with real chili peppers, Mike's Hot Honey's sweet-heat combo makes any dish more dynamic. Try it on pizza, chicken, cheese, and even ice cream!



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
- Paper towels
- Medium bowl
- Large bowl
- Plastic wrap
- Kosher salt
- Black pepper
- Olive oil (**1 TBSP** | **1 TBSP**)
- Cooking oil (**1 tsp** | **1 tsp**)
- Butter (**2 TBSP** | **4 TBSP**)
Contains: Milk

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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.



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.



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**).



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.



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.**



6 SERVE

- Divide **chicken, potatoes,** and **broccoli** between plates. Drizzle chicken with as much **Mike's Hot Honey®** as you like and serve.

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