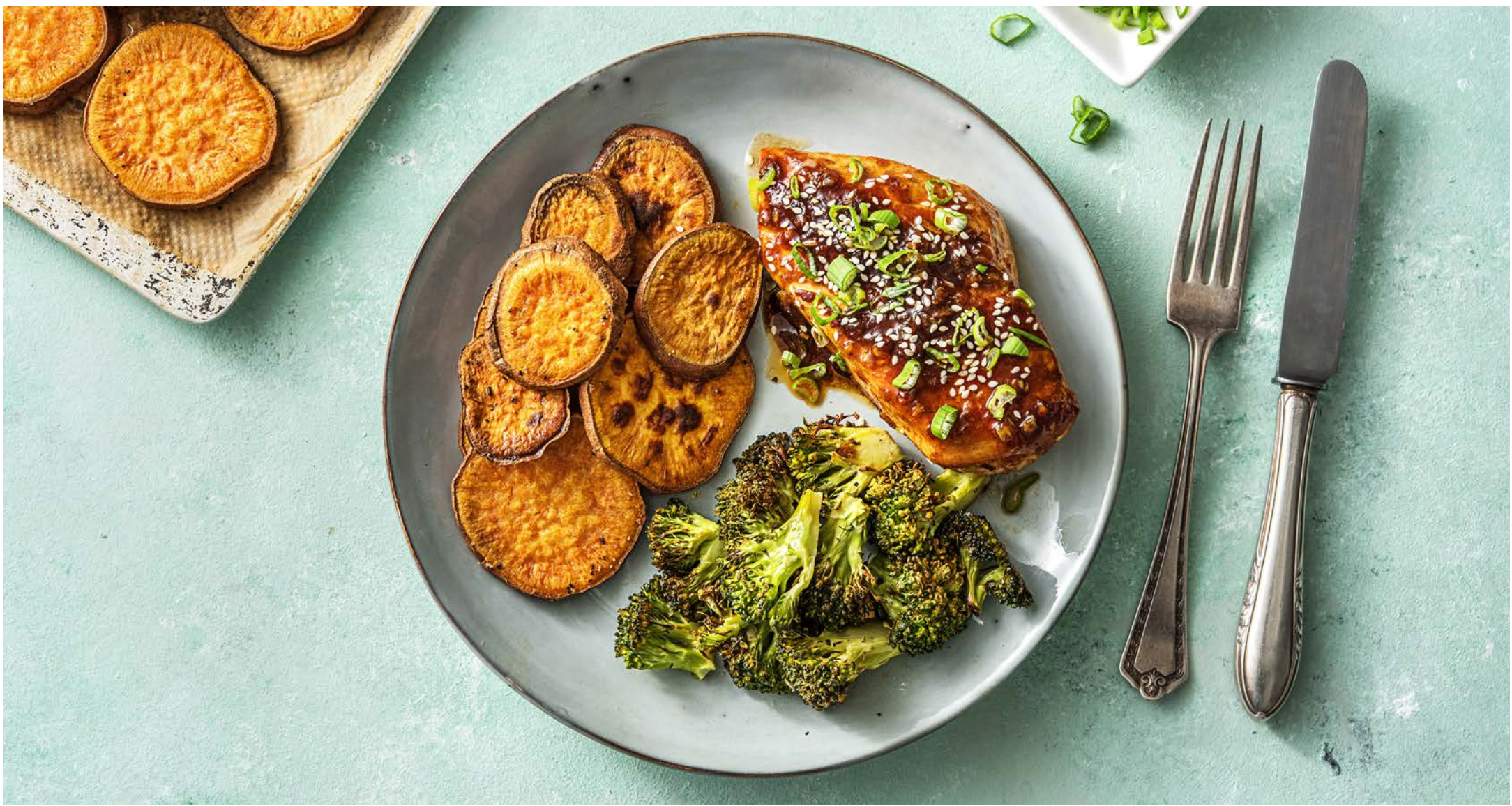




# SRIRACHA CHA-CHA CHICKEN

with Hoisin, Roasted Sweet Potatoes, and Broccoli












## HELLO

### HOISIN SRIRACHA GLAZE

An Asian-inspired mix of sweet and spicy—flavor this good deserves a happy dance.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 540**

-  Ginger
-  Sweet Potatoes
-  Chicken Breasts
-  Sriracha
-  Sesame Seeds
-  Scallions
-  Broccoli Florets
-  Hoisin Sauce  
(Contains: Wheat, Soy)
-  Honey



## START STRONG

For extra-crispy veggies, line the two baking sheets with aluminum foil and let them get hot in the oven while it preheats. The sweet potatoes and broccoli will sizzle when they hit those hot surfaces.

## BUST OUT

- Peeler
- 2 Baking sheets
- Medium pan
- Paper towel
- Small bowl
- Vegetable oil (5 tsp | 10 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Ginger 1 Thumb | 2 Thumbs
- Scallions 2 | 4
- Sweet Potatoes 2 | 4
- Broccoli Florets 8 oz | 16 oz
- Chicken Breasts 12 oz | 24 oz
- Hoisin Sauce 2 TBSP | 4 TBSP
- Sriracha 1 tsp | 2 tsp
- Honey ½ oz | 1 oz
- Sesame Seeds 1 TBSP | 2 TBSP

## WINE CLUB

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 450 degrees and adjust racks to middle and upper positions. Peel **ginger**, then mince until you have 2 TBSP. Trim, then thinly slice **scallions**, separating greens and whites. Slice **sweet potatoes** into ¼-inch-thick rounds. Cut **broccoli florets** into smaller, bite-sized pieces.



## 4 MIX GLAZE AND CHECK VEGGIES

While chicken cooks, stir together **hoisin**, **sriracha**, **honey**, and **2 TBSP water** in a small bowl. Once **broccoli** and **sweet potatoes** have roasted halfway, remove from oven. Flip sweet potatoes and return to oven. Toss broccoli with half the **ginger** and a drizzle of **oil**. Return to oven and continue roasting until both veggies are done, 10-15 minutes.



## 2 ROAST VEGGIES

Toss **broccoli** with a drizzle of **oil** on a baking sheet and season with **salt** and **pepper**. Toss **sweet potatoes** with a drizzle of **oil** on a second baking sheet and season with salt and pepper. Roast sweet potatoes on upper rack and broccoli on middle rack of oven until tender, 20-25 minutes (we'll check on everything halfway through).



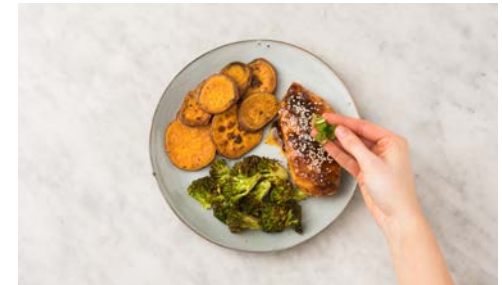
## 5 GLAZE CHICKEN

Heat a drizzle of **oil** in pan used for chicken over medium-high heat. Add **scallion whites** and remaining **ginger**. Cook, tossing, until softened and fragrant, 2-3 minutes. Stir in **hoisin mixture** and bring to a gentle simmer. Season with **salt** and **pepper**. Return **chicken** to pan and toss to coat in glaze. Remove pan from heat.



## 3 COOK CHICKEN

Heat a drizzle of **oil** in a medium pan over medium-high heat. Pat **chicken dry** with a paper towel and season all over with **salt** and **pepper**. Add to pan and cook until no longer pink in center, 4-7 minutes per side. Remove from pan and set aside. **TIP:** If chicken is very browned before it is cooked, transfer to sheet with broccoli and let roast up to 5 minutes.



## 6 FINISH AND SERVE

Divide **chicken** between plates. Drizzle with any remaining **glaze** in pan and sprinkle with **sesame seeds** and **scallion greens**. Serve with **sweet potatoes** and **broccoli** on the side.

## SWEET SPOT!

Sweet potatoes aren't just tasty; they pack loads of vitamin A, too.

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