



# HONEY SRIRACHA CHICKEN LEGS

with Basmati Rice and Green Beans



## HELLO

### HONEY SRIRACHA GLAZE

A sticky sauce for chicken that brings a little bit of heat and a little bit of sweet

**PREP: 15 MIN** | **TOTAL: 45 MIN** | **CALORIES: 750**



Scallions



Basmati Rice



Honey



Sesame Oil



Chicken Legs



Soy Sauce  
(Contains: Soy)



Sriracha



Green Beans

## START STRONG

While a marinade seasons meat at the start, a glaze is best applied toward the end of cooking, as seen in step 5. A few minutes in the oven will turn the honeyed glaze into a rich layer of finger-lickin' goodness—any longer and the sugars may burn.

## BUST OUT

- Paper towels
- Baking sheet
- Small pot
- Small bowl
- Vegetable oil (1 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## 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 **2 TBSP | 4 TBSP**
- Sriracha **4 tsp | 8 tsp**
- Sesame Oil **1 TBSP | 2 TBSP**
- Green Beans **6 oz | 12 oz**

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

## WINE CLUB

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# HelloFRESH



## 1 PREP

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens.



## 4 MAKE GLAZE

In small microwave-safe bowl, combine **soy sauce**, **honey**, and **sriracha** to taste. Cover with a paper towel and microwave until slightly thickened, 30 seconds to 1 minute. Remove from microwave and stir in **sesame oil**.



## 2 ROAST CHICKEN

Pat **chicken** dry with paper towels and season all over with **salt** and **pepper**. Place on a baking sheet. Roast on top rack until browned and cooked through, 28-32 minutes total. (We'll add the green beans after 20 minutes.)



## 5 ROAST GREEN BEANS

Once **chicken** has roasted 20 minutes, remove sheet from oven; push chicken to one side, if necessary. Toss **green beans** on empty side of sheet with a drizzle of **oil**, **salt**, and **pepper**. (For 4 servings, toss green beans on a separate baking sheet and roast on middle rack.) Return to oven until green beans are tender and chicken is cooked through, 12-15 minutes. In the last 3-5 minutes, remove chicken from oven and spread tops with half the **glaze**. Return to oven until glaze is tacky, 3-5 minutes more.



## 3 COOK RICE

Meanwhile, melt **1 TBSP butter** in a small pot over medium-high heat. Add **scallion whites** and cook until softened, 30 seconds to 1 minute. Add **rice**, **¾ cup water** (1½ cups for 4 servings), and a big pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 6 FINISH AND SERVE

Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings) and season with **salt** and **pepper**. Divide between plates. Brush **chicken** with remaining **glaze** and place on top of rice with **green beans** to the side. Garnish with **scallion greens** and serve.

## SRIRA-CHA-CHA!

Next time, try mixing soy, honey, and sriracha with some mayo and sour cream for a crowd-pleasing dipping sauce.

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