



# HOT HONEY BARBECUE CHICKEN LEGS

with a Charred Poblano, Corn, and Sweet Potato Salad



HELLO



**MIKE'S HOT HONEY**

A sweet and spicy condiment made with the heat-lover in mind



Sweet Potato



Roma Tomato



Lime



Cilantro



Barbecue Sauce



Corn



Shallot



Poblano Pepper



Chicken Legs



Mike's Hot Honey

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 870



## START STRONG

We recommend roasting the chicken and sweet potatoes on your oven's upper rack because this is where they will crisp up the most, thanks to the heat that bounces off the roof.

## BUST OUT

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

## 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
- Barbecue Sauce 2 oz | 4 oz
- Mike's Hot Honey  ¾ oz | 1½ oz

## HELLO WINE



PAIR WITH  
Ebro Spanish Tempranillo, 2016

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

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Adjust rack to upper position and preheat oven to 425 degrees. Cut **sweet potato** into ½-inch cubes. Drain and rinse **corn**. Core, seed, and dice **tomato**. Halve and peel **shallot**, then cut into ½-inch-thick slices. Halve **lime**. Core, seed, and dice **poblano**. Finely chop **cilantro**.



## 4 CHAR VEGGIES

Add **corn** and **1 TBSP butter** to pan used for chicken over medium-high heat. 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, 4-5 minutes. Season with salt and pepper. Set aside in bowl with corn.

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## 2 ROAST SWEET POTATO

Toss **sweet potato** with a drizzle of **oil**, **salt**, and **pepper** on one side of a foil-lined baking sheet. Roast in oven for 15 minutes (we'll add more to the sheet then). Meanwhile, pat **chicken** dry with a paper towel and season all over with salt and pepper.



## 5 MAKE SAUCE AND GLAZE CHICKEN

In a small bowl, stir together **barbecue sauce**, a squeeze or two of **lime**, and as much **Mike's Hot Honey** as you like (start with half and add more to taste). Remove **sweet potato** from baking sheet 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 COOK CHICKEN

Heat a drizzle of **oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **chicken** and cook until skin is crisp, 5-6 minutes per side. Give **sweet potato** on sheet a toss, then add chicken to same sheet. Roast until sweet potato is tender and chicken is cooked through, about 15 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 veggie mixture also makes a versatile stand-alone side dish.

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