



HOT HONEY CHICKEN

with BBQ-Roasted Potatoes and Buttery Broccoli



HELLO HOT HONEY

A sweet-and-spicy condiment
that will satisfy heat-lovers

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 660**



Yukon Gold Potatoes



Panko Breadcrumbs
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Hot Honey



Sweet 'n' Smoky
BBQ Seasoning



Chicken Breasts



Broccoli Florets

START STRONG

No microwave? No problem! Melt the butter in a small pan in step 2. 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 'n' Smoky BBQ Seasoning **1 TBSP** | **2 TBSP**
- Panko Breadcrumbs **½ Cup** | **1 Cup**
- Chicken Breasts* **12 oz** | **24 oz**
- Sour Cream **2 TBSP** | **4 TBSP**
- Broccoli Florets **8 oz** | **16 oz**
- Hot Honey  **¾ oz** | **1½ oz**

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

WINE CLUB

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1 PREP

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**, **pepper**, and a large pinch of **salt**. Set aside.



4 ROAST CHICKEN AND POTATOES

Place sheet with **chicken** on middle rack and sheet with **potatoes** on top rack. Bake, tossing potatoes halfway through, until chicken is cooked through and potatoes are crisp, 20-25 minutes. **TIP:** If potatoes finish first, remove from oven and continue baking chicken until done.



2 MAKE CRUST

Place **1 TBSP butter** (2 TBSP for 4 servings) in a medium, microwave-safe bowl. Microwave on high until melted, 30-45 seconds. Stir in a large drizzle of **olive oil**, remaining **BBQ Seasoning**, **pepper**, and a large pinch of **salt**. Add **panko** and stir until evenly coated.



5 STEAM 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, about 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 and place chicken on it. Evenly spread **sour cream** onto tops of chicken breasts, then sprinkle with **panko mixture**, pressing to adhere (no need to coat the underside).



6 SERVE

Divide **chicken**, **potatoes**, and **broccoli** between plates. Drizzle chicken with **hot honey** to taste.

HOT STUFF!

Hot honey is tasty on meat and veggies—you can make your own with honey and chili flakes.

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