



# HOT HONEY CHICKEN

with BBQ-Roasted Potatoes and Buttery Broccoli



## HELLO

### HOT HONEY

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



Yukon Gold Potatoes



Panko Breadcrumbs  
(Contains: Wheat)



Sour Cream  
(Contains: Milk)



Hot Honey



Sweet and Smoky BBQ Seasoning



Chicken Breasts



Broccoli Florets

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

## 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 and 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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# HelloFRESH



## 1 PREP

Adjust racks to middle and top 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. Roast, tossing potatoes halfway through, until chicken is cooked through and potatoes are crispy, 20-25 minutes.

**TIP:** If potatoes finish first, remove from oven and continue roasting chicken.



## 2 MAKE CRUST

Place **1 TBSP butter** (2 TBSP for 4 servings) in a medium microwave-safe bowl; microwave 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 combined.



## 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, 1-2 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 mound with **panko mixture**, pressing to adhere (no need to coat the undersides).



## 6 SERVE

Divide **chicken**, **potatoes**, and **broccoli** between plates. Drizzle chicken with as much **hot honey** as you like.

## HOT STUFF!

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

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