



# HOT HONEY CHICKEN

with BBQ-Roasted Potatoes & Buttery Broccoli

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold Potatoes



1 TBSP | 2 TBSP  
Sweet and Smoky BBQ Seasoning



½ Cup | 1 Cup  
Panko Breadcrumbs  
Contains: Wheat



10 oz | 20 oz  
Chicken Cutlets



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



8 oz | 16 oz  
Broccoli Florets



¾ oz | ¾ oz  
Mike's Hot Honey



HELLO

HOT HONEY

A satisfyingly sweet and spicy drizzle for crispy chicken

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 630



### MIKE'S HOT HONEY

Honey with a kick! Mike's Hot Honey is a unique combo of sweetness and heat for drizzling on all your favorite foods. Try it on pizza, chicken, cheese, and more.



### MELT WITH YOU

No microwave? No problem! Melt the butter in a small pan in step 2 before transferring it to a bowl to make your panko mixture. 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
- Medium bowl
- Paper towels
- Large bowl
- Plastic wrap
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)  
Contains: Milk

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### 1 TOSS POTATOES

- 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** (you'll use the rest in the next step), **pepper**, and a big pinch of **salt**. Set aside.



### 2 MIX PANKO

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



### 3 COAT CHICKEN

- Pat **chicken\*** dry with paper towels; season all over with **salt** and **pepper**.
- Lightly **oil** a second baking sheet; spread chicken out across sheet. Evenly spread **sour cream** onto tops of chicken; mound with **panko mixture**, pressing to adhere (no need to coat the undersides).



### 4 ROAST CHICKEN & POTATOES

- Roast **potatoes** on top rack until crispy, 20-25 minutes.
- Once potatoes have roasted 5 minutes, add **chicken** to middle rack and roast until browned and cooked through, 15-18 minutes.



### 5 COOK BROCCOLI

- Meanwhile, cut **broccoli florets** into bite-size pieces if necessary. 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**.



### 6 SERVE

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

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