# SRIRACHA CHA-CHA CHICKEN

with Hoisin, Roasted Sweet Potatoes, and Broccoli



## **HELLO**

# **HOISIN SRIRACHA GLAZE**

An Asian-inspired mix of sweet and spicy flavor this good deserves a happy dance.



CALORIES: 530



Ginger



**Sweet Potatoes** 



Chicken Breasts







Sriracha

Sesame Seeds

Scallions

Broccoli Florets

Hoisin Sauce (Contains: Soy, Wheat)



25.15 Hoisin Sriracha Glazed Chicken NJ.indd 1 5/30/18 4:05 PM

#### START STRONG

For extra-crispy veggies, line the two baking sheets with aluminum foil and let them get hot in the oven while it preheats—the sweet potatoes and broccoli will sizzle when they hit those hot surfaces.

#### **BUST OUT**

- Peeler
- 2 Baking sheets
- Large pan
- Paper towel
- Small bowl
- Vegetable oil (5 tsp)

#### **INGREDIENTS**

Ingredient 4-person

• Ginger	1 Thumb
• Scallions	4
Sweet Potatoes	4
Broccoli Florets	16 oz
Chicken Breasts	24 oz
Hoisin Sauce	4 TBSP
• Sriracha	1 tsp
• Honey	1 oz
Sesame Seeds	2 TBSP

#### **WINE CLUB**

Pair this meal with a HelloFresh Wine matching this icon.







#### PREHEAT AND PREP

Wash and dry all produce. Adjust racks to the middle and upper position and preheat oven to 450 degrees. Peel ginger, then mince until you have 2 TBSP. Trim, then thinly slice **scallions**, separating greens and whites. Slice sweet potatoes crosswise into 1/4-inchthick rounds. Cut broccoli florets into smaller, bite-sized pieces.



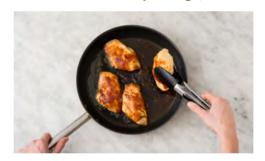
# **MAKE GLAZE AND FLIP**

Meanwhile, stir together hoisin, sriracha, honey, and 2 TBSP water in a small bowl and set aside. Once **veggies** have roasted about 10 minutes, remove from oven. Toss **broccoli** with a drizzle of **oil** and half the **minced ginger**. Flip sweet potatoes. Return to oven and continue roasting until done, 10-15 minutes more.



# **ROAST VEGGIES**

Toss **broccoli** on a baking sheet with a drizzle of oil and season with salt and pepper. Toss sweet potatoes on a second baking sheet with a drizzle of oil and season with salt and pepper. Roast broccoli in oven on middle rack and sweet potatoes on upper rack until both are tender, 20-25 minutes total (we'll check on these halfway through).



## **GLAZE CHICKEN**

Heat a drizzle of **oil** in pan used for chicken over medium-high heat. Add remaining minced ginger and scallion whites. Cook, tossing, until softened and fragrant, 2-3 minutes. Stir in hoisin **mixture** and bring to a gentle simmer. Season with salt and pepper. Return **chicken** to pan and toss to coat in glaze. Remove pan from heat.



#### **COOK CHICKEN**

Heat a drizzle of **oil** in a large pan over medium-high heat. Pat chicken dry with a paper towel. Season all over with salt and pepper. Add to pan and cook until no longer pink in center, 4-7 minutes per side. Remove from pan and set aside. TIP: If chicken is very browned on surface before cooked, add to sheet with broccoli and roast about 5 minutes.



#### **FINISH AND PLATE**

Divide **chicken** between plates. Drizzle with any **glaze** in pan, then sprinkle with sesame seeds and scallion greens. Serve with broccoli and sweet potatoes on the side.

## FRESH TALK

Name three things

that make you smile.

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