



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.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 590**



Ginger



Sweet Potatoes



Chicken Breasts



Sriracha



Sesame Seeds



Scallions



Broccoli Florets



Hoisin Sauce
(Contains: Wheat, Soy)



Honey

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
- Medium pan
- Paper towels
- Small bowl
- Vegetable oil (5 tsp | 5 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--|-------------------|
| • Ginger | 1 Thumb 1 Thumb |
| • Scallions | 2 4 |
| • Sweet Potatoes | 2 4 |
| • Broccoli Florets | 8 oz 16 oz |
| • Chicken Breasts | 12 oz 24 oz |
| • Hoisin Sauce | 2 TBSP 4 TBSP |
| • Sriracha  | 1 tsp 1 tsp |
| • Honey | ½ oz 1 oz |
| • Sesame Seeds | 1 TBSP 2 TBSP |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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



1 PREP

Preheat oven to 450 degrees and adjust racks to middle and upper positions. **Wash and dry all produce.** Peel and mince **ginger** until you have 2 TBSP. Trim, then thinly slice **scallions**, separating whites from greens. Slice **sweet potatoes** into ¼-inch-thick rounds. Cut **broccoli florets** into bite-sized pieces.



4 MIX GLAZE AND CHECK VEGGIES

Meanwhile, in a small bowl, stir together **hoisin**, **sriracha**, **honey**, and **2 TBSP water** and set aside. Once **broccoli** and **sweet potatoes** have roasted 10-12 minutes, remove from oven. Flip sweet potatoes. Toss broccoli with half the minced **ginger** and a drizzle of **oil**. Continue roasting until both veggies are tender, 10-15 minutes.



2 ROAST VEGGIES

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



5 GLAZE CHICKEN

Heat a drizzle of **oil** in same pan used to cook chicken over medium-high heat. Add **scallion whites** and remaining minced **ginger**. Cook, stirring, 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 turn to coat in glaze. Turn off heat.



3 COOK CHICKEN

Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a medium pan over medium-high heat. Add chicken and cook until browned and cooked through, 4-7 minutes per side. Turn off heat; remove from pan and set aside.



6 FINISH AND SERVE

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

SWEET SPOT!

Sweet potatoes aren't just tasty; they pack loads of vitamin A, too.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 04 NJ-6