



# Baked Hot Honey Chicken

with BBQ Spiced Potatoes and Sugar Snap Peas

Spicy

30 Minutes



Chicken Thighs/Leg



Honey



Jalapeño



All-Purpose Flour



BBQ Seasoning



Russet Potato



Sugar Snap Peas



Corn Kernels

HELLO HOT HONEY

*The perfect balance of sweet and spicy!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

### Heat Guide for Step 4 (dbl for 4 ppl):

- Mild: ½ tbsp
- Medium: 1 tbsp
- Spicy: 1 ½ tbsp
- Extra-spicy: 2 tbsp

## Bust Out

2 baking sheets, measuring spoons, large bowl, parchment paper, small bowl, large non-stick pan, paper towels

## Ingredients

|                      | 2 Person | 4 Person |
|----------------------|----------|----------|
| Chicken Thighs/Leg ♦ | 310 g*** | 620 g*** |
| Honey 🍯              | 2 tbsp   | 4 tbsp   |
| Jalapeño             | 1        | 1        |
| All-Purpose Flour    | 2 tbsp   | 4 tbsp   |
| BBQ Seasoning        | 1 tbsp   | 2 tbsp   |
| Russet Potato        | 460 g    | 920 g    |
| Sugar Snap Peas      | 227 g    | 454 g    |
| Corn Kernels         | 56 g     | 113 g    |
| Oil*                 |          |          |
| Salt and Pepper*     |          |          |

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

\*\*\*Minimum weight on chicken

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Roast potatoes

Cut **potatoes** into ½-inch thick wedges. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) and **half the BBQ Seasoning** on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, flipping **wedges** halfway through cooking, until golden-brown, 20-22 min.



## Make hot honey

Wearing kitchen gloves, thinly slice the **jalapeño**. (**NOTE:** We suggest using gloves when prepping jalapeño!) Stir together the **sliced jalapeño** and **honey** in a small microwavable bowl. (**NOTE:** Reference Heat Guide.) Microwave for 25-30 seconds on low, until warmed through. Set aside



## Cook chicken

While the **potatoes** roast, pat **chicken** dry with paper towels, then cut in half. Season with **salt** and **pepper**. Combine the **remaining BBQ Seasoning** and **flour** in a large bowl. Add **chicken**, toss to coat, then transfer to a parchment-lined baking sheet. Drizzle over **1 tbsp oil** (dbl for 4 ppl) both sides of **chicken**. Bake in the **top** of the oven, flipping once halfway through cooking, until cooked through and golden, 14-16 min. \*\*



## Finish and serve

Divide the **BBQ potatoes**, **chicken** and **veggies** between plates. Drizzle the **hot honey** over the **chicken**. Sprinkle a **pinch of salt** over the **chicken**, if desired.

## Dinner Solved!



## Cook veggies

While the **chicken** cooks, trim the **snap peas**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then the **snap peas** and **corn**. Cook, stirring occasionally, until tender-crisp, 5-6 min. Season with **salt** and **pepper**, then set aside.