

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes



½ Cup | 1 Cup Panko Breadcrumbs Contains: Wheat



2 TBSP | 4 TBSP Sour Cream



3/4 OZ | 3/4 OZ Hot Honey



Sweet and Smoky BBQ Seasoning



10 oz | 20 oz Chicken Cutlets



8 oz | 16 oz Broccoli Florets

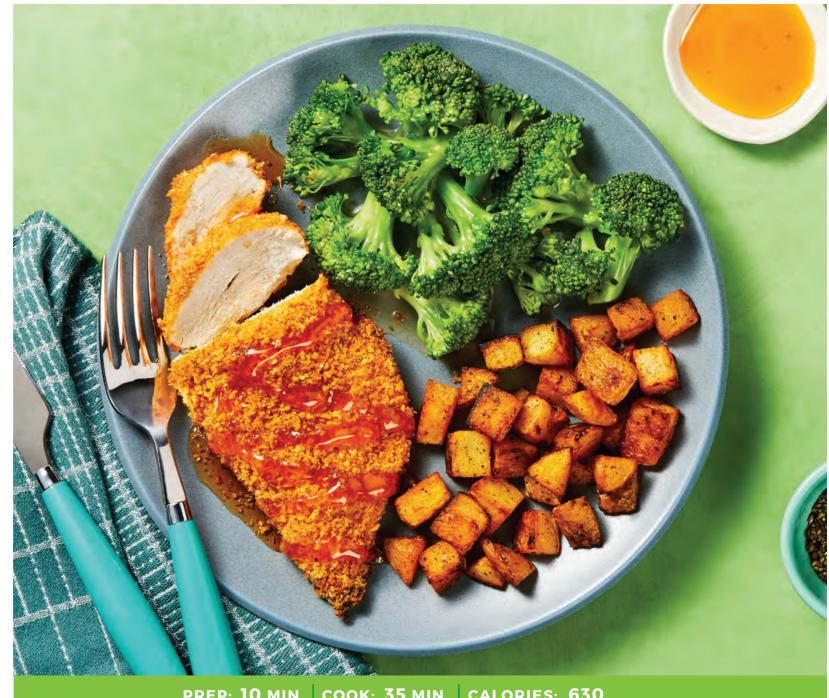


HOT HONEY

A satisfyingly sweet and spicy drizzle for crispy chicken

HOT HONEY CHICKEN

with BBQ-Roasted Potatoes & Buttery Broccoli



PREP: 10 MIN COOK: 35 MIN CALORIES: 630



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



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 microwavesafe 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.

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