



# SPICY HONEY CHICKEN

## with Cumin-Roasted Carrots & Cilantro Lime Rice

### INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Carrots



1 | 1  
Shallot



1 Clove | 2 Cloves  
Garlic



1 | 2  
Lime



¼ oz | ½ oz  
Cilantro



1 tsp | 2 tsp  
Cumin



½ Cup | 1 Cup  
Jasmine Rice



10 oz | 20 oz  
Chicken Cutlets



1 | 2  
Chicken Stock Concentrate



¾ oz | 1½ oz  
Mike's Hot Honey



### HELLO

#### CILANTRO LIME RICE

Aromatic mix-ins give jasmine rice a zesty and refreshing boost.

PREP: 15 MIN | COOK: 40 MIN | CALORIES: 670



#### 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.



## REMIX

If you end up with any leftover hot honey, give your taste buds a treat by trying it on dishes across the flavor spectrum. We love drizzling it on everything from grilled cheese to ice cream!

## BUST OUT

- Peeler
- Zester
- Baking sheet
- Small pot
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 3 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Peel and mince **garlic**. Halve, peel, and mince half the **shallot**. Zest and quarter **lime**. Mince **cilantro**.
- **4 SERVINGS:** Mince whole shallot. Zest 1 lime and quarter both.



### 4 COOK CHICKEN

- While rice cooks, pat **chicken\*** dry with paper towels. Season all over with **salt** and **pepper**.
- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Turn off heat.
- Transfer chicken to a plate. Wipe out pan.



### 2 ROAST CARROTS

- Toss **carrots** on a baking sheet with a large drizzle of **olive oil**, **cumin**, **salt**, and **pepper**.
- Roast on middle rack until browned and tender, 20-25 minutes.



### 5 MAKE SAUCE

- Heat a drizzle of **oil** in same pan over medium-high heat. Add **minced shallot** and remaining **garlic**; cook, stirring, until softened, 30 seconds.
- Stir in **stock concentrate**, half the **hot honey** (save the rest for serving), **2 TBSP water**, and a squeeze of **lime juice**. Simmer until thick and glossy, 1-2 minutes.
- Turn off heat and stir in **1 TBSP butter**. Season with **salt** and more lime juice if desired.
- Return **chicken** to pan and turn to coat in sauce.
- **4 SERVINGS:** Use 4 TBSP water.



### 3 COOK RICE

- Meanwhile, melt **1 TBSP butter** in a small pot over medium-high heat. Add half the **garlic**; cook, stirring, until fragrant, 30 seconds.
- Add **rice**, **¾ cup water**, and a pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
- **4 SERVINGS:** Use 2 TBSP butter and 1½ cups water.



### 6 FINISH & SERVE

- Fluff **rice** with a fork. Stir in **lime zest** and half the **cilantro**; season with **salt** and **pepper**.
- Divide rice, **chicken**, and **carrots** between plates. Drizzle carrots with remaining **hot honey** if desired. Sprinkle everything with remaining cilantro. Serve with remaining **lime wedges** on the side.

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