



# 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: Soy, Wheat)



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
- Large pan
- Paper towels
- 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

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## 1 PREP

Adjust racks to the middle and upper position and preheat oven to 450 degrees. **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** crosswise into ¼-inch-thick rounds. Cut **broccoli florets** into bite-sized pieces.



## 4 MAKE GLAZE AND FLIP VEGGIES

Meanwhile, in a small bowl, combine **hoisin**, **sriracha**, **honey**, and **2 TBSP water**. 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 tender, 10-15 minutes more.



## 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 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).



## 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 large 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 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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