



Superbowl Spicy Honey Glazed Chicken

with Cheesy Bacon Wedges, Blue Cheese Dip and Coleslaw

Street Food 45 Minutes • Little Spice

32



Potatoes



Chives



Cheddar Cheese



Honey



Sriracha



Cider Vinegar



Plain Flour



Cajun Spice



Bacon Lardons



Soured Cream



Blue Cheese



Coleslaw Mix



Chicken Thighs

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Bowl, Baking Tray, Frying Pan, Wooden Spoon

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Chives**	1 bunch	1 bunch	1 bunch
Cheddar Cheese 7)**	60g	90g	120g
Honey	30g	45g	60g
Sriracha	1 sachet	2 sachets	2 sachets
Cider Vinegar 14)	30ml	45ml	60ml
Plain Flour 13)	8g	16g	16g
Cajun Spice	1 small pot	1 small pot	1 large pot
Bacon Lardons**	60g	90g	120g
Soured Cream 7)**	150g	225g	300g
Blue Cheese 7)**	30g	30g	60g
Water for the Dip*	1 tbsp	1½ tbsp	2 tbsp
Coleslaw Mix**	120g	180g	240g
Chicken Thighs**	4	6	8

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	708g	100g
Energy (kJ/kcal)	4237 / 1013	599 / 143
Fat (g)	59	8
Sat. Fat (g)	26	4
Carbohydrate (g)	65	9
Sugars (g)	19	3
Protein (g)	58	8
Salt (g)	2.49	0.35

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten 14) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

You can recycle me!



Get Prepped

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide **wedges** (no need to peel). Roughly chop the **chives** - use scissors if it's easier. Grate the **Cheddar cheese**. Put the **honey**, **sriracha** and **cider vinegar** in a small bowl and mix together. Put the **flour** and **Cajun spice** on a plate and season with **salt** and **pepper**. Mix together.



Roast the Wedges

Pop the **wedges** on a large, low sided, wide baking tray. Drizzle with **oil**, then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. Once your oven is hot, roast on the top shelf of your oven until turning golden, 20 mins. When the **wedges** are just golden, sprinkle the **bacon lardons** and **three-quarters** of the **Cheddar cheese** over the **wedges** and bake until the **cheese** and **bacon** are golden, 10-15 more mins. **Tip:** Use two baking trays if necessary, you want the potatoes nicely spread out.



Blue Cheese Dip

Meanwhile, put **half** the **soured cream** in a small bowl and add the **Blue cheese**, remaining **Cheddar**, **water** (see ingredients for amount) and three quarters of the **chives**. Season with **salt** and **pepper** and mix together - **Blue cheese dip** done.



Slaw & Chicken

Put the remaining **soured cream** in a medium bowl and season with **salt** and **pepper**. Add the **coleslaw mix** and stir to combine and coat the **slaw**. Set aside. Lay one of the **chicken thighs** in the **spiced flour** then turn it over so that both sides are evenly coated. Pop it onto a plate. Repeat with the remaining **thighs**. Heat a drizzle of **oil** in a large frying pan on a medium heat.



Sauce it Up

Once the **oil** is hot, lay in the **chicken thighs**, flatten them down, fry until crispy and golden, 12-14 mins. Turn every 2-3 mins. Discard any **spiced flour** left on the plate. **IMPORTANT:** Wash your hands after handling raw **chicken**. **IMPORTANT:** The chicken is cooked when no longer pink in the middle. Once cooked, remove the pan from the heat and add the **sauce** you made earlier to the pan. Turn the **chicken** to coat it in the **sauce**.



Finish and Serve

Pop the **chicken** on plates and spoon over any **sauce** from the pan. Serve the **coleslaw** and **wedges** alongside with a spoonful of **blue cheese dip**. Sprinkle over the **chives**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.