

Spicy Honey Glazed Chicken

with Cheesy Bacon Wedges, Coleslaw and Blue Cheese Dip

Street Food 40-50 Minutes • Medium Spice



Potatoes



Mature Cheddar Cheese



Chives



Crumbled Blue Cheese



Soured Cream



Honey



Sriracha Sauce



British Smoked Bacon Lardons



Cajun Spice Mix



British Chicken Thighs



Coleslaw Mix

Pantry Items

Oil, Salt, Pepper, Plain Flour

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Baking tray, grater, kitchen scissors, bowl and frying pan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Mature Cheddar Cheese**	40g	60g	80g
Chives**	1 bunch	1 bunch	1 bunch
Crumbled Blue Cheese** 7)	30g	30g	60g
Soured Cream** 7)	150g	225g	300g
Honey	30g	45g	60g
Sriracha Sauce	15g	22g	30g
British Smoked Bacon Lardons**	60g	90g	120g
Cajun Spice Mix	1 sachet	1 sachet	2 sachets
British Chicken Thighs**	4	6	8
Coleslaw Mix**	120g	180g	240g
Pantry	2P	3P	4P
Water*	1 tbsp	1½ tbsp	2 tbsp
Salt*	¼ tsp	½ tsp	½ tsp
Plain Flour*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	669g	100g
Energy (kJ/kcal)	4368/1044	653/156
Fat (g)	58.2	8.7
Sat. Fat (g)	25.2	3.8
Carbohydrate (g)	74.2	11.1
Sugars (g)	21.9	3.3
Protein (g)	63.4	9.5
Salt (g)	3.4	0.51

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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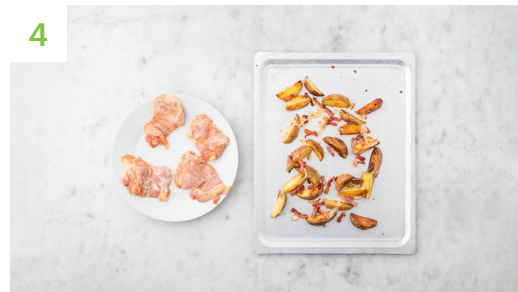
Cook the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Cut the **potatoes** into 2cm wide wedges (no need to peel).

Pop the **wedges** on a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.**

When the oven is hot, roast on the top shelf until golden, 30-40 mins.



Prep the Chicken

In a medium bowl, combine the **Cajun spice mix**, **salt** and **flour** (see pantry for both amounts).

Add the **chicken thighs** to the **spiced flour** and toss to coat. **IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging.**



Make your Blue Cheese Dip

Meanwhile, grate the **Cheddar cheese**. Roughly chop the **chives** (use scissors if easier).

In a small bowl, add the **blue cheese**, **half the soured cream**, **half the Cheddar cheese** and **half the chives**. Stir in the **water** (see pantry for amount). Season with **salt** and **pepper**. Mix well to combine - **blue cheese dip** done! Set aside.



Time to Fry

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, lay the **chicken thighs** flat in the pan, discarding any remaining **flour** in the bowl. Fry until browned on each side and cooked through, 13-15 mins. Turn every 2-3 mins. **IMPORTANT: The chicken is cooked when no longer pink in the middle.**

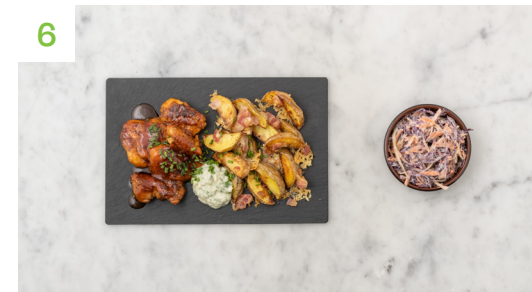
While the **chicken** cooks, pop the remaining **soured cream** into a medium bowl and season with **salt** and **pepper**. Add the **coleslaw mix** and toss to coat. Set aside.



Mix the Spicy Glaze

In another small bowl, combine the **honey** and **sriracha**. Set your **spicy honey glaze** aside. **TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min.**

When the **wedges** are halfway through cooking, sprinkle over the **bacon lardons** and the remaining **Cheddar**, then return to the oven for the remaining time. **IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.**



Finish and Serve

Once the **chicken** is cooked, remove the pan from the heat, then pour over the **spicy honey glaze**. Turn to coat.

Transfer the **chicken** to your plates, spooning over any remaining **glaze** from the pan.

Serve the **cheesy bacon wedges** and **slaw** alongside. Sprinkle over the remaining **chives**.

Serve the **blue cheese dip** on the side for dipping.

Enjoy!