



# Hot Honey Spiced Chicken Thighs with Rosemary Chips and Baby Gem Salad

Classic 30-35 Minutes • Medium Spice • 1 of your 5 a day

5



Potatoes



Dried Rosemary



British Chicken Thighs



Central American Style Spice Mix



Honey



Hot Sauce



Baby Gem Lettuce



Medium Tomato



Red Wine Vinegar



British Chicken Breasts

**Pantry Items**  
Oil, Salt, Pepper

↔ Swap to Chicken Breast

If you chose to swap to chicken breast, then just follow the instructions on the back of this card.

Happy cooking!



Combining sweetness and fiery heat, hot honey is the condiment you didn't know you needed. Spice up your chicken thighs with Central American style spices, such as ground cumin, paprika, chilli flakes and thyme, then glaze with hot honey for a tangy, smoky and spicy hit of flavour.

## 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, bowl, frying pan, bowl and aluminium foil.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Dried Rosemary	1 sachet	1½ sachets	2 sachets
British Chicken Thighs**	4	6	8
Central American Style Spice Mix	1 sachet	1 sachet	2 sachets
Honey	15g	22g	30g
Hot Sauce	30g	50g	60g
Baby Gem Lettuce**	1	2	2
Medium Tomato	1	1½	2
Red Wine Vinegar <b>14</b>	12ml	18ml	24ml
British Chicken Breasts**	2	3	4

\*\*Store in the Fridge

## Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	548g	100g	508g	100g
Energy (kJ/kcal)	2651 / 634	484 / 116	1775 / 424	350 / 84
Fat (g)	27.4	5.0	4.8	0.9
Sat. Fat (g)	7.9	1.4	1.3	0.3
Carbohydrate (g)	55.4	10.1	55.5	10.9
Sugars (g)	11.5	2.1	11.7	2.3
Protein (g)	47.7	8.7	44.7	8.8
Salt (g)	1.07	0.19	0.99	0.19

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

## Allergens

### 14) Sulphites

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.

HIGH PROTEIN - Protein contributes to the maintenance of muscle mass.

## Contact

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## Chip, Chip, Hooray

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

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the chips onto a large baking tray. Drizzle with **oil**, sprinkle over the **dried rosemary**, then season with **salt** and **pepper**. Toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins.



## Bake the Chicken

Once the **chicken** is browned, pop it onto a baking tray lined with foil.

Remove the **chips** from the oven, turn them, then pop onto the middle shelf for the remaining time.

Bake the **chicken** on the top shelf of your oven until cooked through, 12-15 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



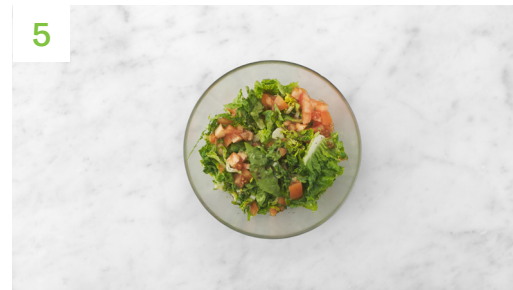
## Spice the Chicken

Meanwhile, in a medium bowl, add the **chicken thighs**, **Central American style spice mix** and a drizzle of **oil**.

Season with **salt** and **pepper**, then mix to coat the **chicken** in the **spices**. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.

↔ Swap to Chicken Breast

Prep the **chicken breasts** in the same way, then fry, 5 mins each side. Bake in the oven, 10-12 mins instead.



## Make the Salad

While the **chicken** bakes, trim the **baby gem**, halve lengthways, then thinly slice. Cut the **tomato** into 1cm chunks.

In a medium bowl, combine the **red wine vinegar**, a drizzle of **oil**, a pinch of **sugar** (if you have any) and season with **salt** and **pepper**. Stir the **tomato chunks** into the **dressing**.

Just before everything's ready, toss the **salad** through the **dressing**. **TIP:** Don't add the leaves too early or they'll go soggy.

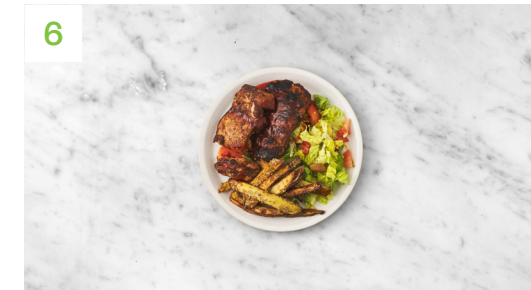


## Get Frying

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

Once hot, lay the **chicken thighs** flat in the pan. Fry until browned all over, 3-4 mins each side.

While the **chicken** fries, in a small bowl, mix together the **honey** and **hot sauce**. This is your **hot honey sauce** - set aside for now. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.



## Serve

Share the **spiced chicken thighs** between your plates. Serve the **rosemary chips** and **salad** alongside.

Drizzle the **hot honey sauce** over the **chicken thighs** to finish.

## Enjoy!