



HOT HONEY CHICKEN

with BBQ-Roasted Potatoes & Chili Lime Broccoli



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HOT HONEY

A sweet-and-spicy condiment that will satisfy heat lovers

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 650**



Yukon Gold Potatoes



Panko Breadcrumbs
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Hot Honey



Sweet and Smoky BBQ Seasoning



Chicken Breasts



Broccoli Florets



Chili Lime Butter
(Contains: Milk)

START STRONG

No microwave? No problem! Melt the chili lime butter in a small pan in step 2. In step 5, you can boil the broccoli in a medium pot of salted water until tender, 2-4 minutes. Drain, then toss with butter as instructed.

BUST OUT

- 2 Baking sheets
- Plastic wrap
- Medium bowl
- Kosher salt
- Paper towels
- Black pepper
- Large bowl
- Olive oil (1 TBSP | 1 TBSP)
- Vegetable oil (1 tsp | 1 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Sweet and Smoky BBQ Seasoning 1 TBSP | 2 TBSP
- Chili Lime Butter 2 TBSP | 4 TBSP
- Panko Breadcrumbs ½ Cup | 1 Cup
- Chicken Breasts* 12 oz | 24 oz
- Sour Cream 2 TBSP | 4 TBSP
- Broccoli Florets 8 oz | 16 oz
- Hot Honey 🍯 ¾ oz | 1½ oz

* Chicken is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

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1 ROAST POTATOES

Adjust racks to middle and top positions and preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Toss on a baking sheet with a drizzle of **olive oil**, half the **BBQ Seasoning** (you'll use the rest later), **pepper**, and a big pinch of **salt**. Roast on top rack, tossing halfway through, until crispy, 20-25 minutes.



4 ROAST CHICKEN

Roast **chicken** on middle rack until browned and cooked through, 15-20 minutes.



2 MAKE CRUST

Meanwhile, place half the **chili lime butter** (you'll use the rest later) in a medium microwave-safe bowl; microwave until melted, 30 seconds. Stir in a large drizzle of **olive oil**, remaining **BBQ Seasoning**, **pepper**, and a big pinch of **salt**. Add **panko** and stir until evenly combined.



5 STEAM BROCCOLI

Meanwhile, cut any large **broccoli florets** into bite-size pieces. Place in a large microwave-safe bowl with **1 tsp water**. Cover bowl with plastic wrap and poke a few holes in wrap. Microwave until broccoli is tender, 1-2 minutes. Carefully remove plastic wrap (watch out for steam). Drain any water left in bowl, then toss broccoli with remaining **chili lime butter** until melted. Season with **salt** and **pepper**.



3 COAT CHICKEN

Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Lightly **oil** a second baking sheet and place chicken on it. Evenly spread **sour cream** onto tops of chicken breasts; mound with **panko mixture**, pressing to adhere (no need to coat the undersides).



6 SERVE

Divide **chicken**, **potatoes**, and **broccoli** between plates. Drizzle chicken with as much **hot honey** as you like.

HOT STUFF!

Hot honey is tasty on meat and veggies—you can make your own with honey and cayenne pepper.

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