



Spicy Honey Glazed Chicken

with Cheesy Bacon Wedges, Coleslaw and Blue Cheese Dip

Street Food 40-45 Minutes • Mild Spice

31



Potatoes



Chives



Mature Cheddar
Cheese



Honey



Sriracha



Cajun Spice Mix



Bacon Lardons



Soured Cream



Blue Cheese



Coleslaw Mix



Chicken Thigh

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.

Cooking tools

Kitchen scissors, grater, bowl, baking tray and frying pan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Chives**	1 bunch	1 bunch	1 bunch
Mature Cheddar Cheese** 7)	60g	90g	120g
Honey	30g	45g	60g
Sriracha	15g	22g	30g
Cajun Spice Mix	1 sachet	1 sachet	2 sachets
Bacon Lardons**	60g	90g	120g
Soured Cream** 7)	150g	225g	300g
Blue Cheese** 7)	30g	30g	60g
Coleslaw Mix**	120g	180g	240g
Chicken Thigh**	4	6	8

Pantry	2P	3P	4P
Plain Flour*	1 tbsp	1½ tbsp	2 tbsp
Water*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4421/1057	664/159
Fat (g)	61.8	9.3
Sat. Fat (g)	27.4	4.1
Carbohydrate (g)	66.5	9.98
Sugars (g)	21.9	3.3
Protein (g)	65.9	9.9
Salt (g)	3.03	0.46

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, milk, egg, mustard, celery, soya, 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.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe

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 220°C/200°C fan/gas mark 7.

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

Roughly chop the **chives** (use scissors if easier).

Grate the **Cheddar cheese**.

Put the **honey** and **sriracha** in a small bowl and mix together. Set aside the **spicy glaze** for later.

TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min.

Put the **flour** (see pantry for amount) and **Cajun spice mix** on a plate and season with **salt** and **pepper**. Mix together.



Prep the Slaw and Chicken

Put the remaining **soured cream** in a medium bowl and season with **salt** and **pepper**. Add the **coleslaw mix** and stir to coat, then set your **slaw** aside.

Lay a **chicken thigh** in the **spiced flour**, then turn to evenly coat all over. Transfer to a clean plate.

Repeat with the remaining **chicken**, then discard any **spiced flour** left on the plate. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.



Cheesy Bacon Wedges Time

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, 25-35 mins.

Halfway through, sprinkle over the **bacon lardons** and **three quarters** of the **grated Cheddar**, then bake for the remaining time. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.



Bring on the Spicy Glaze

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

Once hot, lay the **chicken thighs** flat in the pan. 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.

Once cooked, remove the pan from the heat. Pour in your **spicy glaze** and turn to glaze the **chicken** all over.



Mix the Blue Cheese Dip

While the **wedges** cook, put **half** the **soured cream** into a small bowl.

Stir through the **blue cheese**, remaining **grated Cheddar**, **water** (see pantry for amount) and **three quarters** of the **chives**.

Season with **salt** and **pepper**, then mix together well - **blue cheese dip** done!



Finish and Serve

When everything's ready, transfer the **glazed chicken** to your plates and spoon over any remaining **spicy glaze** from the pan.

Share out the **wedges** and **coleslaw** alongside, then sprinkle with the **chives**.

Serve with a spoonful of the **blue cheese dip** on the side.

Enjoy!