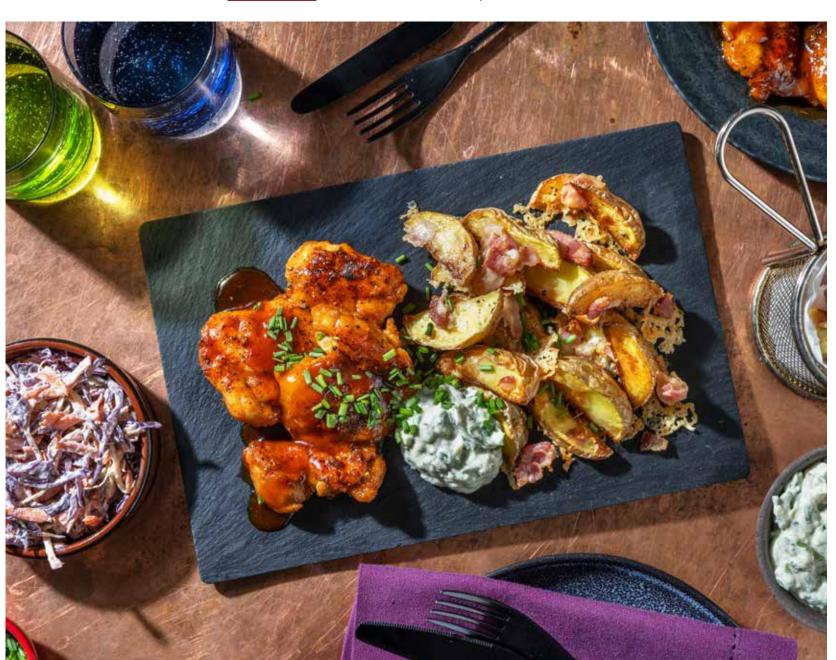


Spicy Honey Glazed Chicken

with Cheesy Bacon Wedges, Coleslaw and Blue Cheese Dip

Street Food 40-45 Minutes • Mild Spice









Potatoes



Chives



Mature Cheddar







Sriracha



Cajun Spice Mix

Soured Cream



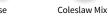


Bacon Lardons



Blue Cheese





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 | |

1 tbsp

1½ tbsp

2 tbsp

Nutrition

Water*

| Typical Values | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 666g | 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

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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.



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.



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!



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.



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.



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!

^{*}Not Included **Store in the Fridge