



# Caramelized BBQ Chicken

with Succotash and Roasted Potatoes

Family Friendly 30 Minutes



Chicken Thighs



Chicken Breasts



Russet Potato



Sweet Bell Pepper



Edamame



BBQ Seasoning



BBQ Sauce



Mayonnaise



Chipotle Sauce



Red Onion

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

### HELLO BBQ SAUCE

*This sweet, smoky sauce adds depth to grilled and roasted dishes!*



## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

2 Baking sheets, measuring spoons, aluminum foil, parchment paper, small bowl, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs*	280 g	560 g
Chicken Breasts	250 g	500 g
Russet Potato	460 g	920 g
Sweet Bell Pepper	160 g	320 g
Edamame	56 g	113 g
BBQ Seasoning	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Mayonnaise	2 tbsp	4 tbsp
Chipotle Sauce 🌶️	2 tbsp	4 tbsp
Red Onion	113 g	226 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

• Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## Roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the BBQ Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 24-28 min.



## Cook succotash

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **edamame**, **onion** and **peppers**. Cover and cook, carefully stirring often, until **veggies** are dark golden-brown, 5-6 min.
- Season with **salt** and **pepper**.



## Start chicken

- Meanwhile, pat **chicken** dry with paper towels.
- Add **chicken**, **remaining BBQ Seasoning** and **½ tbsp oil** (dbl for 4 ppl) to a foil-lined baking sheet. Season with **salt**, then toss to coat.
- Roast in the **top** of the oven until **chicken** is almost cooked through, 10-12 min. (**NOTE:** Chicken will finish cooking in step 5.)

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.



## Finish chicken

- When **chicken** is almost cooked through, carefully remove the baking sheet from the oven, then spoon **BBQ sauce** over tops of **chicken**.
- Turn the broiler to high. Broil **chicken** in the **middle** of the oven until cooked through, 2-3 min.\*\*



## Prep

- Meanwhile, core then cut **pepper** into ½-inch pieces.
- Peel, then cut **onion** into ½-inch pieces.



## Finish and serve

- Stir together **mayo** and **chipotle sauce** in a small bowl.
- Divide **chicken**, **succotash** and **potatoes** between plates.
- Serve **chipotle mayo** alongside for dipping.

## Dinner Solved!