



Hot 'n' Honey Chicken

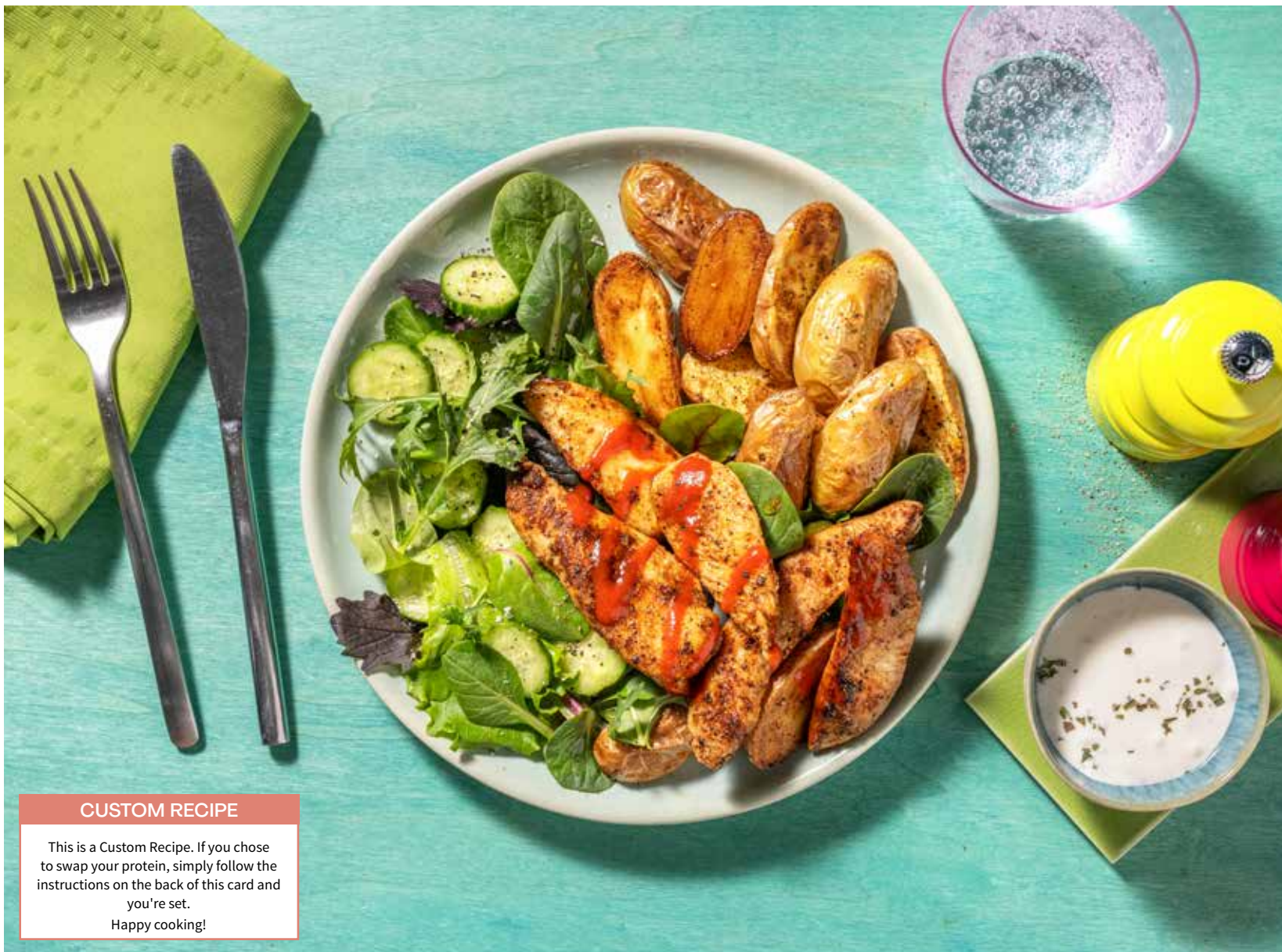
with BBQ Seasoned Potatoes and Cucumber Salad

Family Friendly

Quick

Optional Spice

25 Minutes



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!



Chicken Tenders



Chicken Breasts



Yellow Potato



Mini Cucumber



Ranch Dressing



Chili-Garlic Sauce



Honey



BBQ Seasoning



White Wine Vinegar



Spring Mix

HELLO HONEY

A naturally sweet ingredient that's a great sugar alternative!

Start here

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

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Tenders*	310 g	620 g
Chicken Breasts*	2	4
Yellow Potato	350 g	700 g
Mini Cucumber	66 g	132 g
Ranch Dressing	4 tbsp	8 tbsp
Chili-Garlic Sauce	1 tbsp	2 tbsp
Honey	2 tbsp	4 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
White Wine Vinegar	½ tbsp	1 tbsp
Spring Mix	56 g	113 g
Sugar*	¼ tsp	½ tsp
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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1



Roast potatoes

- Halve **potatoes**.
- Add **potatoes**, **½ tbsp** (1 tbsp) **BBQ Seasoning** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Arrange cut-side down.
- Roast **potatoes** in the **middle** of the oven until tender and golden-brown, 20-23 min.

4



Cook chicken

- Heat a large non-stick pan over medium heat.
- While the pan heats, pat **chicken** dry with paper towels. Season with **salt**, **pepper** and **remaining BBQ Seasoning**.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken**. Sear until golden-brown, 1-2 min per side.
- Transfer to an unlined baking sheet.
- Roast in the **top** of the oven until cooked through, 10-12 min.**

If you've opted to get **chicken breasts**, cut them 1-inch strips after patting dry with paper towels. Proceed with the recipe.

2



Prep and marinate cucumbers

- Meanwhile, cut **cucumber** into ¼-inch rounds.
- Add **half the vinegar** (use all for 4 ppl), **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **cucumbers**, then toss to coat. Set aside.

5



Finish and serve

- Thinly slice **chicken**.
- Add **spring mix** to the bowl with **marinated cucumbers**, then toss to combine.
- Divide **chicken**, **potatoes** and **salad** between plates.
- Drizzle **BBQ honey sauce** over **chicken**. Top with **chili-garlic sauce**, if desired.
- Serve **ranch dressing** alongside for dipping.

3



Make sauce

- Combine **honey** and **½ tsp** (1 tsp) **BBQ Seasoning** in a small bowl.

Dinner Solved!