



# Caramelized Brown Sugar Chicken

## with Succotash and Roasted Potatoes

Family Friendly 30 Minutes



Chicken Thighs



Russet Potato



Sweet Bell Pepper



Zucchini



Edamame



Brown Sugar



BBQ Seasoning



BBQ Sauce



Sour Cream

### 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

Baking sheet, measuring spoons, aluminum foil, parchment paper, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Russet Potato	460 g	920 g
Sweet Bell Pepper	160 g	320 g
Zucchini	200 g	400 g
Edamame	56 g	113 g
Brown Sugar	2 tbsp	4 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Sour Cream	3 tbsp	6 tbsp
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.*

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## Roast potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes, 1 tsp BBQ Seasoning** and **1 tbsp oil** (dbl both for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of oven, flipping halfway through, until golden-brown, 18-20 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, zucchini** and **peppers**. Cover with a lid. Cook, carefully stirring often, until **veggies** are dark golden-brown, 5-6 min. Season with **salt** and **pepper**.



## Start chicken

While **potatoes** roast, 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, 14-16 min. (**NOTE:** The chicken will finish cooking in step 5.)



## Finish chicken

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



## Prep

While **chicken** cooks, core then cut **pepper** into ¼-inch pieces. Halve **zucchini** lengthwise, then cut into ¼-inch thick half-moons.



## Finish and serve

Divide **chicken, succotash** and **potatoes** between plates. Dollop **sour cream** over **potatoes**. Serve **BBQ sauce** on the side for dipping.

## Dinner Solved!