



Hot 'n' Honey Chicken

with DIY Ranch, BBQ Potato Wedges and Celery Salad

Spicy

30 Minutes



Chicken Breasts



Russet Potato



Celery



Sour Cream



Mayonnaise



Chives



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.

Bust out

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

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Russet Potato	460 g	920 g
Celery	3	6
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	4 tbsp	8 tbsp
Chives	7 g	7 g
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Honey	2 tbsp	4 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Spring Mix	56 g	113 g
Sugar*	¾ tsp	1½ 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 our meal kit labels for the most current allergen 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 wedges. Add **potatoes** and **1 tbsp oil** to a baking sheet. Season with **salt, pepper** and **½ tbsp BBQ Seasoning**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil and ½ tbsp BBQ Seasoning per sheet.) Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 24-26 min. (**NOTE:** For 4 ppl, roast in the middle and the bottom of the oven, rotating sheets halfway through.)



Cook chicken

Pat **chicken** dry with paper towels. Season with **salt, pepper** and **remaining BBQ seasoning**. Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden-brown, 1-2 min per side. Transfer to another baking sheet. Bake in the **top** of the oven until cooked through, 10-12 min.**



Prep

While **potatoes** roast, thinly slice **celery**. Thinly slice **chives**. Add **2 tsp vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **celery**, then toss to coat. Set aside.



Make ranch

While **chicken** bakes, add **sour cream, mayo**, **half the chives** (use all for 4 ppl), **remaining vinegar** and **½ tsp sugar** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Make honey sauces

Stir together **half the honey** and **¼ tsp BBQ Seasoning** (dbl for 4 ppl) in a small bowl. (**NOTE:** This is the kid-friendly option!) Add **remaining honey**, **¼ tsp BBQ Seasoning** (dbl for 4 ppl) and **chili garlic sauce** to another small bowl. Season with **pepper**, then stir to combine.



Finish and serve

Thinly slice **chicken**. Add **spring mix** to the large bowl with **celery**, then toss to combine. Divide **chicken, potatoes** and **salad** between plates. Serve **ranch** on the side for dipping. For kids, drizzle **BBQ honey** over **chicken**. For adults, drizzle **chili garlic honey** over **chicken**.

Dinner Solved!