



# Sweet Chili Glazed Chicken

Stuffed with Goat Cheese and Chives

PRONTO

35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Chicken Thighs/Leg



Sweet Chili Sauce



Goat Cheese



Chives



Green Beans



Russet Potato



Montreal Spice Blend



Garlic

## HELLO SWEET CHILI

*Sweet and sticky, this glaze comes with a little kick!*

## START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 2 tbsp butter from the refrigerator (dbl for 4ppl).

### Bust Out

Parchment Paper, Large Non-Stick Pan, 2 Baking Sheets, Aluminum Foil, Paper Towels, Small Bowl, Silicone Brush, Measuring Spoons

### Ingredients

	2 Person	4 Person
Chicken Thighs/Leg	340 g	680 g
Sweet Chili Sauce	2 tbsp	4 tbsp
Goat Cheese	56 g	113 g
Chives	7 g	14 g
Green Beans	170 g	340 g
Russet Potato	460 g	920 g
Montreal Spice Blend	1 tbsp	2 tbsp
Garlic	3 g	6 g
Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

### 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.*

### Contact

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### 1. ROAST POTATOES

Cut **potatoes** into ½-inch pieces. Toss **potatoes** with **Montreal spice blend** and **1 tbsp oil** (dbl for 4ppl) on a parchment-lined baking sheet. Roast in the **middle** of oven, until golden-brown, 21-23 min.



### 2. PREP

While **potatoes** are roasting, thinly slice the **chives**. Add the **goat cheese, chives** and **2 tbsp room temperature butter** (dbl for 4ppl) to a small bowl. Mash together with a fork until combined.



### 3. STUFF CHICKEN

Pat the **chicken** dry with paper towels and season with **salt** and **pepper**. Lay the **chicken** flat, smooth-side down. Dollop the **goat cheese mixture** in the **middle** of **each chicken thigh**. Roll the **thighs** from left to right over the **filling**. Place seam-side down on a foil-lined baking sheet.



### 4. ROAST CHICKEN

Brush the tops of the **chicken** with **2 tsp oil** (dbl for 4 ppl). Roast **chicken** in **bottom** of oven, until golden-brown and cooked through, 15-16 min.\*\* While the **chicken** roasts, trim **green beans**. Peel, then mince or grate the **garlic**.



### 5. COOK BEANS

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **green beans**. Cook, stirring occasionally, until **beans** are tender-crisp, 5-6 min. Add the **garlic**. Cook, stirring often until cooked, 1-2 min. Season with **salt** and **pepper**.



### 6. GLAZE CHICKEN AND SERVE

When **chicken** is cooked through, carefully brush the **sweet chili sauce** over the **thighs**. Return the **chicken** to bottom of the oven until the **glaze** is sticky, 2-3 min. Divide the **stuffed chicken, potatoes** and **beans** between plates.

## Dinner Solved!