



# Spicy Honey Glazed Chicken

with Cheesy Bacon Wedges, Coleslaw and Blue Cheese Dip

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Street Food 40-50 Minutes • Medium Spice • 1 of your 5 a day



-  Potatoes
-  Chives
-  Monterey Jack Cheese
-  Honey
-  Sriracha
-  Cajun Spice Mix
-  Bacon Lardons
-  Soured Cream
-  Blue Cheese
-  Coleslaw Mix
-  Chicken Thigh

**Pantry Items**  
Oil, Salt, Pepper, Plain Flour

## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Kitchen scissors, grater, bowl, baking tray and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Chives**	1 bunch	1 bunch	1 bunch
Monterey Jack Cheese** 7)	60g	90g	120g
Honey	2 sachets	3 sachets	4 sachets
Sriracha	1 sachet	1½ sachets	2 sachets
Cajun Spice Mix	1 sachet	1 sachet	2 sachets
Bacon Lardons**	60g	90g	120g
Soured Cream** 7)	150g	225g	300g
Blue Cheese** 7)	30g	30g	60g
Coleslaw Mix**	120g	180g	240g
Chicken Thigh**	4	6	8

Pantry	2P	3P	4P
Plain Flour*	1 tbsp	1½ tbsp	2 tbsp
Water*	1 tbsp	1½ tbsp	2 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	646g	100g
Energy (kJ/kcal)	4183/1000	647/155
Fat (g)	57.6	8.9
Sat. Fat (g)	25.7	4.0
Carbohydrate (g)	66.1	10.2
Sugars (g)	20.8	3.2
Protein (g)	57.1	8.8
Salt (g)	2.57	0.40

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

### 7) Milk

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel).

Roughly chop the **chives** (use scissors if easier).

Grate the **Monterey Jack cheese**.

Put the **honey** and **sriracha** in a small bowl and mix together. **TIP:** *If your honey has hardened, pop it in a bowl of hot water for 1 min.*

Put the **flour** (see ingredients for amount) and **Cajun spice mix** on a plate and season with **salt** and **pepper**. Mix together to make your **spiced flour**.



## Prep the Slaw and Chicken

Put the remaining **soured cream** in a medium bowl and season with **salt** and **pepper**. Add the **coleslaw mix** and stir to coat, then set your **slaw** aside.

Lay a **chicken thigh** in the **spiced flour**, then turn to evenly coat all over. Transfer to a clean plate, then repeat with the remaining **thighs**.

**IMPORTANT:** *Wash your hand and equipment after handling raw chicken and its packaging.*



## Cheesy Bacon Wedges Time

Pop the **wedges** on a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** *Use two baking trays if necessary.*

When the oven is hot, roast on the top shelf until golden, 25-35 mins.

Halfway through, sprinkle over the **bacon lardons** and **three quarters** of the **Monterey Jack**, then bake for the remaining time. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. Cook lardons thoroughly.*



## Bring on the Spicy Glaze

Heat a drizzle of **oil** in a large frying pan on medium heat.

Once hot, lay the **chicken thighs** flat in the pan. Discard any **spiced flour** left on the plate.

Fry the **chicken** until browned on each side and cooked through, 12-14 mins. Turn every 2-3 mins. **IMPORTANT:** *The chicken is cooked when no longer pink in the middle.*

Once cooked, remove the pan from the heat. Pour in the **honey and sriracha mixture** and turn to glaze the **chicken** in the **sauce**.



## Mix the Blue Cheese Dip

While the **wedges** cook, put **half** the **soured cream** into a small bowl with the **blue cheese**, remaining **Monterey Jack**, **water** (see ingredients for amount) and **three quarters** of the **chives**.

Season with **salt** and **pepper**, then mix together well - **blue cheese dip** done!



## Finish and Serve

When everything is ready, transfer the **glazed chicken** to your plates and spoon over any remaining **sauce** from the pan.

Share out the **wedges** and **coleslaw** alongside, then sprinkle with the **chives**.

Serve with a spoonful of the **blue cheese dip** on the side.

## Enjoy!