



Spicy Honey Glazed Chicken

with Cheesy Bacon Wedges & Blue Cheese Dip

Street Food 45 Minutes • Little Spice

N° 32



Potato



Chives



Monterey Jack Cheese



Honey



Sriracha



Cider Vinegar



Plain Flour



Cajun Spice



Bacon Lardons



Soured Cream



Blue Cheese



Coleslaw Mix



Chicken Thighs

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Kitchen Shears, Grater, Bowl, Baking Tray, Measuring Jug, Frying Pan.

Ingredients

	2P	3P	4P
Potato**	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
Cider Vinegar 14)	2 sachets	3 sachets	4 sachets
Plain Flour 13)	8g	16g	16g
Cajun Spice	1 sachet	1 sachet	2 sachets
Bacon Lardons**	60g	90g	120g
Soured Cream 7)**	150g	225g	300g
Blue Cheese 7)**	30g	30g	60g
Water*	100ml	150ml	200ml
Coleslaw Mix**	120g	180g	240g
Chicken Thighs**	4	6	8

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	661g	100g
Energy (kJ/kcal)	4174 /998	631 /151
Fat (g)	58	9
Sat. Fat (g)	26	4
Carbohydrate (g)	65	10
Sugars (g)	19	3
Protein (g)	57	9
Salt (g)	2.57	0.39

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten 14) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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Get Prepped

Preheat your oven to 200°C. 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**, **sriracha** and **cider vinegar** in a small bowl and mix together. Put the **flour** and **Cajun spice** on a plate and season with **salt** and **pepper**. Mix together.



Slaw & Chicken

Put the remaining **soured cream** in a medium bowl and season with **salt** and **pepper**. Add the **coleslaw mix** and stir to combine and coat the **slaw**. Set aside. Lay one of the **chicken thighs** in the **spiced flour** then turn it over so that both sides are evenly coated. Pop it onto a plate. Repeat with the remaining **thighs**. Heat a drizzle of **oil** in a large frying pan on a medium heat.



Roast the Wedges

Pop the **wedges** on a large, low-sided, wide baking tray. Drizzle with **oil**, then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. Once your oven is hot, roast on the top shelf of your oven until turning golden, 20 mins. When the **wedges** are just golden, sprinkle the **bacon lardons** and **three-quarters** of the **Monterey Jack cheese** over the **wedges** and bake until the **cheese** and **bacon** are golden, 10-15 more mins. **TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out.



Sauce It Up

Once the **oil** is hot, lay in the **chicken thighs**, flatten them down, fry until crispy and golden, 12-14 mins. Turn every 2-3 mins. Discard any **spiced flour** left on the plate. **IMPORTANT:** Wash your hands after handling raw chicken and its packaging. **IMPORTANT:** The chicken is cooked when no longer pink in the middle. Once cooked, remove the pan from the heat and add the **sauce** you made earlier to the pan. Turn the **chicken** to coat it in the **sauce**.



Make the Dip

Meanwhile, put **half** the **soured cream** into a small bowl and add the **blue cheese crumb**, remaining **Monterey Jack**, **water** (see ingredients for amount) and **three-quarters** of the **chives**. Season with **salt** and **pepper** and mix together - **blue cheese dip** done!



Finish and Serve

Pop the **chicken** on plates and spoon over any **sauce** from the pan. Serve the **coleslaw** and **wedges** alongside with a spoonful of **blue cheese dip**. Sprinkle over the **chives** to finish.

Enjoy!