## **EveryPlate**

**10 MIN** 

**30 MIN** 



### WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Garlic (1 Clove | 2 Cloves)



Potatoes\* (2 | 4)









Honey (1 | 2)



**BBQ** Seasoning (1 | 1)

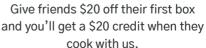
#### WHAT YOU'LL NEED

Kosher Salt **Black Pepper**  Vegetable Oil (1 TBSP | 2 TBSP)

Butter

(2 TBSP | 4 TBSP) Contains: Milk

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# CHEF'S

Why are we always telling you to pat your meat dry? Well, since you asked, drying protein with paper towels ensures even browning rather than steaming. Crispy, caramelized edges = major flavor!



Preheat oven to 425 degrees. Bring **2 TBSP butter** (**4 TBSP for 4 servings**) to room temperature. **Wash and dry all produce.** Dice **sweet potatoes** into ½-inch pieces. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons.



Toss **sweet potatoes** on a baking sheet with a **drizzle of oil** and a pinch of **salt** and **pepper**. Roast until tender, 20–22 minutes. Remove from oven, leaving oven on.



While sweet potatoes roast, pat **chicken** dry with paper towels; season all over with **half the BBQ Seasoning** (all the seasoning for 4 servings), salt, and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5–6 minutes per side. Turn off heat. Transfer to a plate and set aside.



Meanwhile, peel and finely chop **garlic**. Thinly slice **chili**. In a small microwave–safe bowl, combine **half the honey**, a pinch of chili, and **salt** with **softened butter** (if butter is still cold, microwave for 5–10 seconds). Taste and add more honey, chili, or salt if you feel like something's missing.



Heat a **drizzle of oil** in pan used for chicken over medium-high heat. Add **zucchini** and a pinch of **salt** and **pepper**. Cook, stirring occasionally, until browned and tender, 4–5 minutes. Add **garlic** and cook until fragrant, 1 minute. Turn off heat.



Toss roasted sweet potatoes with half the spicy honey butter. Return to oven until browned and fragrant, 2–3 minutes. Divide chicken, zucchini, and buttered sweet potatoes between plates. Top chicken with remaining spicy honey butter.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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