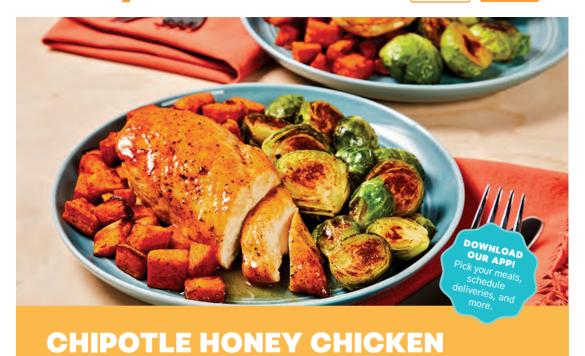
EveryPlate

PREP IN **10 MIN**

READY IN **30 MIN**



WHAT WE SEND (2 servings) 4 servings)

with Brussels Sprouts & Smoky Roasted Sweet Potatoes

★ Keep refrigerated



Breasts *



Honey (1 | 2)



Sweet Potatoes ** (2 | 4)



Chipotle Powder





Chicken Stock Concentrate

WHAT YOU'LL NEED

Vegetable Oil (1 TBSP | 2 TBSP) Butter 1 TBSP | 2 TBSI

(1 TBSP | 2 TBSP)

Contains Milk

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CHEF'S

The best way to tell when your Brussels sprouts are done? After 15 minutes, stick a fork into the center of one—it should go through like butter. If there's some resistance, pop 'em back in the oven and check again a few minutes later. (And don't worry if they get a little dark brown in spots. We <3 a toasty sprout.)



Preheat oven to 425 degrees. Wash and dry all produce. Peel and dice sweet potatoes into ½-inch pieces; toss on one side of a baking sheet with a drizzle of oil and a pinch of chipotle powder, salt, and pepper. (For 4 servings, spread sweet potatoes out across entire sheet.) Roast on top rack for 5 minutes (you'll add the Brussels sprouts then).



Meanwhile, trim and halve **Brussels sprouts** lengthwise. Once **sweet potatoes** have roasted 5 minutes, remove sheet from oven. Carefully toss Brussels sprouts on empty side with a **drizzle of oil**, **salt**, and **pepper**. Roast until veggies are browned and tender, 15–20 minutes. (For 4 servings, leave sweet potatoes roasting and add Brussels sprouts to a second sheet; roast on middle rack.)



While veggies roast, pat **chicken** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in same pan over medium-high heat. Add chicken and cook until browned and cooked through, 5–6 minutes per side. Turn off heat; transfer chicken to a plate.



Heat pan used for chicken over medium heat. Add honey, stock concentrate, and ¼ cup water (⅓ cup for 4 servings). Bring to a simmer, scraping up any browned bits from bottom of pan, until mixture is thickened and syrupy, 2–3 minutes. Remove pan from heat. Stir in 1 TBSP butter (2 TBSP for 4) and a pinch of chipotle powder if desired.



Divide **chicken**, **sweet potatoes**, and **Brussels sprouts** between plates. Top chicken with **sauce**.