



SPICY HONEY BUTTER CHICKEN

with Zucchini and Roasted Sweet Potatoes

WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated

Chicken is fully cooked when internal temperature reaches 165 degrees.



Garlic
(1 Clove | 2 Cloves)



Sweet Potatoes *
(2 | 4)



Zucchini *
(1 | 2)



Chicken Breasts *
(1 | 2)



Chili Pepper *
(1 | 1)



Honey
(1 | 2)



BBQ Seasoning
(1 | 1)

WHAT YOU'LL NEED

Butter
(2 TBSP | 4 TBSP)
Contains milk

Vegetable Oil
(1 TBSP | 2 TBSP)

CHEF'S TIP

Compound butter is one of those back-pocket chef tricks that can transform a dish from homestyle rotation to restaurant-worthy date night in 2 minutes. Below, we mix butter with honey and chili pepper to create the perfect sweet-spicy combo. If you want to customize, try this meal with honey-cilantro-lime or honey-chive-black pepper butter.



1. 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 ⅓-inch-thick half-moons.



2. 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.



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



4. Meanwhile, peel and finely chop **garlic**. Thinly slice **chili**, removing seeds for less heat. In a small bowl, combine **softened butter, half the honey, a pinch of chili, and salt**. (**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.



5. 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.



6. 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.

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