



CHIPOTLE HONEY CHICKEN

with Brussels Sprouts & Smoky Roasted Sweet Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Chicken Breasts*

(1 | 2)



Honey

(1 | 2)



Sweet Potatoes*

(2 | 4)



Chipotle Powder

(1 | 1)



Brussels Sprouts*

(1 | 2)



Chicken Stock Concentrate

(1 | 2)

WHAT YOU'LL NEED

Vegetable Oil

(1 TBSP | 2 TBSP)

Butter

(1 TBSP | 2 TBSP)

Contains Milk

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CHEF'S TIP

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.)



1. 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).



2. 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.)



3. 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.



4. 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.



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

Chicken is fully cooked when internal temperature reaches 165 degrees.

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