



CHILI HONEY BUTTER CHICKEN

with Zucchini & Roasted Sweet Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



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

Kosher Salt
Black Pepper

Butter

(2 TBSP | 4 TBSP)

Contains: Milk

Vegetable Oil
(1 TBSP | 2 TBSP)

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CHEF'S TIP

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 1/2-inch pieces. Trim and halve **zucchini** lengthwise; cut crosswise into 1/3-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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