

# Miso-Honey Chicken

*with Roasted Sweet Potatoes & Bok Choy*

This recipe offers a Japanese-inspired spin on the traditional chicken dinner. We're coating juicy chicken thighs in a sauce of ginger and miso-honey butter, or softened butter mixed with miso paste, honey and rice vinegar. Spooned over the seared chicken, it adds rich, savory flavor. On the side, an array of roasted seasonal vegetables—sweet potatoes and bok choy tossed with fragrant sesame oil—brings warm, delicious balance.



## Ingredients

- 4 Bone-In, Skin-On Chicken Thighs
- 3 Cloves Garlic
- 1 Scallion
- 1 Pound Sweet Potatoes
- ½ Pound Baby Bok Choy

## Knick Knacks

- 2 Tablespoons Butter
- 1 Tablespoon Honey
- 1 Tablespoon Rice Vinegar
- 1 Tablespoon Sesame Oil
- 1 1-Inch Piece Ginger
- ¼ Cup White Miso Paste

Makes 4 Servings

About 510 Calories Per Serving

Prep Time: 15 min | Cook Time: 25 to 35 min





1



## Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Remove the butter from the refrigerator to soften. Halve the sweet potatoes lengthwise; cut into 1-inch-thick wedges. Cut off and discard the root end of the scallion; thinly slice the scallion, separating the white bottom and green top. Peel and mince the garlic and ginger. Quarter the bok choy lengthwise.

2



## Roast the sweet potatoes & bok choy:

Place the **sweet potatoes** on a sheet pan. Drizzle with oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer, cut sides down, on 1 side of the sheet pan. Roast 10 to 12 minutes, or until slightly tender. Remove from the oven, leaving the oven on. While the sweet potatoes roast, place the **bok choy**, **garlic** and **white bottom of the scallion** in a bowl. Drizzle with oil and season with salt and pepper; toss to coat. Using caution with the hot pan, place the seasoned bok choy, cut sides down, on the other side of the sheet pan. Roast 14 to 16 minutes or until the sweet potatoes are browned and tender when pierced with a fork. Remove from the oven and transfer to a large bowl.

3



## Cook the chicken:

While the sweet potatoes roast, pat the **chicken** dry with paper towels; season with salt and pepper on both sides. In a large pan, heat 1 tablespoon of oil on medium-high until hot. Add the chicken, skin sides down. Cook, loosely covering the pan with aluminum foil, 12 to 14 minutes, or until the skin is crispy and browned. Flip the chicken and cook, loosely covering the pan with aluminum foil, 8 to 10 minutes, or until cooked through (the juices should run clear).

4



## Make the miso-honey butter:

While the chicken cooks, in a small bowl, combine the **softened butter**, **miso paste**, **vinegar** and **honey**. Using a fork, mash and stir until thoroughly combined; season with salt and pepper to taste.

5



## Finish the chicken:

While the sweet potatoes and bok choy roast, to the pan of chicken, add the **ginger**, **miso-honey butter** and  $\frac{1}{4}$  **cup of water**. Cook on medium-high, stirring frequently and spooning the sauce over the chicken, 2 to 3 minutes, or until fragrant. Transfer to a serving dish.

6



## Finish the vegetables & serve your dish:

To the bowl of **roasted sweet potatoes and bok choy**, add the **sesame oil**; stir to combine and season with salt and pepper to taste. Transfer to the serving dish of **finished chicken**. Garnish with the **green top of the scallion**. Enjoy!