# Hot Honey Butter-Glazed Chicken

with Mashed Potatoes

(1) 25-35 MINS

2 SERVINGS

To accompany our irresistibly spicy-sweet glazed chicken, we're whipping up a vibrant, seasonal side of verdant peas and juicy tomatoes sautéed with just a touch of garlic and olive oil. An additional side of smooth mashed potatoes completes the dish on a hearty note and helps to soak up the flavorful glaze.

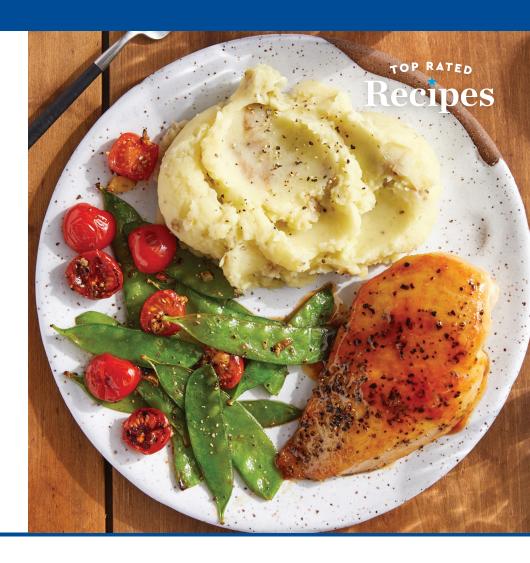


#### MATCH YOUR BLUE APRON WINE



Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



# **Ingredients**



BONELESS, SKINLESS CHICKEN **BREASTS** 



**GOLDEN OR RED POTATOES** 



**SNOW OR** SUGAR SNAP PEAS



2 tsps HONEY



2 Tbsps **BUTTER** 



2 Tbsps CHICKEN **DEMI-GLACE** 



GRAPE **TOMATOES** 



2 cloves GARLIC



1 Tbsp HOT SAUCE











\*\*An instant-read thermometer should register 165°F.

## 1 Prepare the ingredients & make the glaze:

- ☐ Fill a medium pot ¾ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Peel and roughly chop 2 cloves of garlic.
- ☐ Halve the **tomatoes**.
- In a bowl, whisk together the honey (kneading the packet before opening), demi-glace, 2 tablespoons of water, and as much of the hot sauce as you'd like, depending on how spicy you'd like the glaze to be.

## 2 Cook & mash the potatoes:

- Add the **diced potatoes** to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork.
- $\hfill \Box$  Turn off the heat. Drain thoroughly and return to the pot.
- Add half the butter and 1 teaspoon of olive oil. Using a fork or potato masher, mash to your desired consistency. Taste, then season with salt and pepper if desired.

## 3 Cook the vegetables:

- Meanwhile, if you received **snap peas**, pull off and discard the tough string that runs the length of each pea pod.
- ☐ In a medium pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot.
- Add the chopped garlic, halved tomatoes, and snow peas or prepared snap peas; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and slightly softened.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- ☐ Wipe out the pan.

#### 4 Cook the chicken & serve your dish:

- Pat the **chicken** dry with paper towels. Season with salt and pepper on both sides.
- In the same pan, heat 1 teaspoon of olive oil on medium-high until hot.
- Add the **seasoned chicken**. Cook 6 to 7 minutes, or until browned. Flip and cook 5 minutes.
- Add the **glaze** (carefully, as the liquid may splatter) and **remaining butter**. Cook, frequently spooning the glaze over the chicken, 1 to 2 minutes, or until the chicken is coated and cooked through.\*\* Turn off the heat.
- ☐ Serve the cooked chicken (including any glaze from the pan) with the mashed potatoes and cooked vegetables. Enjoy!

