



# Honey BBQ Chicken

WITH CHEDDAR MASHED POTATOES AND CREAMED CORN

Oven-Ready



## Prep & Cook Time

30-40 MIN

## Cook Within

5 DAYS

## You Will Need

Salt  
Mixing Bowl

## Difficulty Level

EASY

## Spice Level

MILD

## Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

## Ingredients

- ½ fl. oz. Honey
  - 10 oz. Mashed Potatoes
  - 1 tsp. Buttermilk-Dill Seasoning
  - 2 oz. Crème Fraîche
  - 2 tsp. BBQ Spice Rub
  - 6 oz. Fire Roasted Corn Kernels
  - 1 oz. Smoky BBQ Sauce
  - 1 oz. Shredded Cheddar Cheese
  - ½ oz. Crispy Fried Onions
- ### Customize It Options
- 12 oz. Boneless Skinless Chicken Breasts
  - 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

View nutritional information at [www.homechef.com/23717](http://www.homechef.com/23717)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.



### 1. Start the Mashed Potatoes

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Add **mashed potatoes** and **buttermilk-dill seasoning** to provided tray and stir vigorously to combine. Spread into an even layer. Bake uncovered in hot oven, 10 minutes.
- While mashed potatoes bake, continue recipe.



### 2. Add the Chicken and Corn

- In a mixing bowl, combine **honey** and half the **BBQ sauce** (reserve remaining for garnish).
- Carefully remove tray from oven. Add half the **cheese** (reserve remaining for topping) and half the **crème fraiche** (reserve remaining for corn) to **mashed potatoes**. Stir vigorously to combine. *Tray will be hot! Use a utensil.*
- Push mashed potatoes to one corner of tray. Place **corn** in corner next to mashed potatoes. Add a pinch of **salt** and remaining **crème fraiche** to corn. Stir to combine.
- Pat **chicken** dry and season both sides with **BBQ spice rub** (use less if spice-averse).
- Place chicken in empty half of tray. Top chicken with honey-BBQ sauce.



### 3. Bake the Meal

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove from oven. Vigorously stir **mashed potatoes**. Stir **corn** to combine.
- To serve, top mashed potatoes with remaining **cheese** and garnish chicken with remaining **BBQ sauce** and **crispy onions**. Bon appétit!