



# Brown Sugar and Sriracha-Glazed Chicken Breast

WITH ROASTED BROCCOLI

Meal Kit



## Prep & Cook Time

30-40 MIN

## Cook Within

5 DAYS

## You Will Need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Medium Non-Stick Pan

## Ingredients

- .3 oz. Butter
- 12 oz. Broccoli Florets
- 1 tsp. Garlic Salt
- .92 oz. Brown Sugar
- 1 Tbsp. Chile and Cumin Rub
- 1 tsp. Sriracha

## Difficulty Level

INTERMEDIATE

## Spice Level

MEDIUM

## Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic Free Boneless Skinless Chicken Breast

## Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/34150](http://www.homechef.com/34150)

\*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Ingredient(s) used more than once: **chile and cumin rub**
- Prepare a baking sheet with foil and cooking spray



### 1. Prepare the Ingredients

- Cut **broccoli** into bite-sized pieces.
- Pat **chicken** dry and season both sides with a pinch of **salt** and **pepper**.



### 2. Start the Broccoli and Chicken

- Place **broccoli** on prepared baking sheet. Toss with 2 tsp. **olive oil** and **garlic salt**. Spread into a single layer.
- Roast in hot oven until broccoli starts to become tender, 6-8 minutes.
- While broccoli roasts, place a medium non-stick pan over medium heat and add 2 tsp. olive oil. Add **chicken** to hot pan and cook until browned, 2-3 minutes per side.
- Remove from burner. *Chicken will finish cooking in a later step.*
- Carefully remove sheet from oven. Push broccoli to one side of sheet. *Broccoli will be hot! Use a utensil.*



### 3. Finish the Broccoli and Chicken

- Transfer **chicken** to empty side of baking sheet. Reserve pan; no need to wipe clean.
- Roast again in hot oven until **broccoli** is tender and chicken reaches a minimum internal temperature of 165 degrees, 10-12 minutes.
- Rest, 5 minutes.
- While chicken rests, continue recipe.



### 4. Make the Glaze

- Return pan used to sear chicken to medium heat. Add **brown sugar**, half the **chile and cumin rub** (reserve remaining for adjusting sauce), **Sriracha** (to taste), and  $\frac{1}{4}$  cup **water** to hot pan. Bring to a simmer.
- Once simmering, stir occasionally until glaze is the texture of a thin syrup, 3-5 minutes.
- Taste, and add remaining seasoning, if desired.
- Remove from burner. Stir in **butter** until melted and combined.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **chicken** with **glaze** (to taste). Bon appétit!