START STRONG

No microwave? No problem! Melt the butter in a small pan in step 2 before transferring it to a bowl to make your panko mixture. In step 5, you can steam the green beans in a small pot with a splash of water until just tender, 5-7 minutes.

BUST OUT

- Baking sheet
- Medium bowl
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP) (Contains: Milk)

INGREDIENTS

Ingredient	2-person | 4-person
Yukon Gold Potatoes	12 oz | 24 oz
Sweet and Smoky BBQ Seasoning	1 TBSP | 2 TBSP
Panko Breadcrumbs	½ Cup | 1 Cup
Chicken Cutlets*	10 oz | 20 oz
Sour Cream	2 TBSP | 4 TBSP
Green Beans	6 oz | 12 oz
Mike's Hot Honey	¾ oz | ¾ oz

* Chicken is fully cooked when internal temperature reaches 165 degrees.



1 ROAST POTATOES

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Lightly **oil** a baking sheet. **Wash and dry produce** (except green beans). Dice **potatoes** into ½-inch pieces. Toss on one side of prepared sheet with a drizzle of **olive oil**, half the **BBQ Seasoning** (you'll use the rest in the next step), **pepper**, and a big pinch of **salt**. (For 4, spread potatoes out across entire sheet.) Roast on top rack for 5 minutes (you'll add the chicken then).



4 ROAST CHICKEN & POTATOES

Roast **chicken** and **potatoes** on top rack until chicken is browned and cooked through and potatoes are crispy, 15-18 minutes. (For 4 servings, roast chicken on middle rack.)



2 MIX PANKO

Meanwhile, place **1 TBSP butter** (2 TBSP for 4 servings) in a medium microwave-safe bowl; microwave until melted, 30 seconds. Stir in a large drizzle of **olive oil**, remaining **BBQ Seasoning**, **pepper**, and a big pinch of **salt**. Add **panko** and stir until evenly combined.



5 COOK GREEN BEANS

When chicken and potatoes are almost done, pierce **green bean** bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. Season with **salt** and **pepper**. TIP: If you like, toss green beans in a bowl with 1 TBSP butter.



3 COAT CHICKEN

Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Evenly spread **sour cream** onto tops of chicken; mound with **panko mixture**, pressing to adhere (no need to coat the undersides). Once **potatoes** have roasted 5 minutes, remove sheet from oven; carefully place coated chicken on empty side. (For 4 servings, leave potatoes roasting and add chicken to a second sheet.)



6 SERVE

Divide **chicken**, **potatoes**, and **green beans** between plates. Drizzle chicken with as much **hot honey** as you like and serve.

BETTER BEE-LIEVE IT

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HOT HONEY CHICKEN

with BBQ-Roasted Potatoes & Green Beans



HELLO

Honey with a kick! Mike's Hot Honey is a unique combo of sweetness and heat for drizzling on all your favorite foods. Try it on pizza, chicken, cheese, and more.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 570**

- Yukon Gold Potatoes
- Panko Breadcrumbs (Contains: Wheat)
- Sour Cream (Contains: Milk)
- Mike's Hot Honey
- Sweet and Smoky BBQ Seasoning
- Chicken Cutlets
- Green Beans