

# MARLEY SPOON



## 20-Min: Honey BBQ Chicken Thighs

with Broccoli & Creamed Corn



ca. 20min



2 Servings

Sometimes all you want is a sweet and savory chicken dinner that comes together fast. This is that meal. We toss chicken thighs with a glaze made of honey, tamari, and barbecue sauce that caramelizes into a sticky coating as it broils alongside broccoli. The creamed corn has sweet kernels that we cook in a creamy, cheesy sauce. It all comes together to create a satisfying meal.



## What we send

- 12 oz boneless, skinless chicken thighs
- ½ lb broccoli
- ½ oz honey
- ½ oz tamari soy sauce <sup>3</sup>
- 2 oz barbecue sauce
- garlic
- ¾ oz Parmesan <sup>1</sup>
- 2 (5 oz) corn
- 1 oz cream cheese <sup>1</sup>
- ¼ oz fresh chives

## What you need

- kosher salt & ground pepper
- neutral oil
- butter <sup>1</sup>
- all-purpose flour <sup>2</sup>
- ½ c milk <sup>1</sup>

## Tools

- rimmed baking sheet
- microplane or grater
- medium saucepan

## Allergens

Milk (1), Wheat (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 740kcal, Fat 39g, Carbs 57g, Protein 48g



### 1. Season & broil chicken

Preheat broiler with a rack in the upper third.

Pat **chicken** dry, season all over with **salt** and **pepper**, and drizzle with **oil**. Transfer chicken to a rimmed baking sheet. Broil on upper oven rack until chicken is starting to brown (it won't be cooked through), about 7 minutes (watch closely as broilers vary).



### 4. Make creamed corn

Meanwhile, finely grate **Parmesan**.

Melt **2 tablespoons butter** in a medium saucepan over medium heat. Add **corn** and cook, stirring occasionally, until corn softens slightly and browns in spots, about 2 minutes. Stir in **2 teaspoons flour** and cook until incorporated, about 30 seconds.



### 2. Prep broccoli, make glaze

Meanwhile, trim stem ends from **broccoli**, then cut crowns into 1-inch florets, if necessary. In a medium bowl, toss broccoli with **1½ tablespoons oil** and season with **salt** and **pepper**.

In a small bowl, combine **honey**, **tamari**, and **barbecue sauce**. Finely grate in **1 teaspoon garlic**; stir to combine.



### 5. Finish creamed corn

To saucepan with **corn**, whisk in **cream cheese** and **½ cup each of milk and water**. Cook, stirring, until mixture is thick and creamy, 2-3 minutes. Remove from heat; stir in **Parmesan**. Season to taste with **salt** and **pepper**. Cover to keep warm until ready to serve.



### 3. Broil broccoli & chicken

Carefully add **broccoli** to baking sheet with **chicken**. Brush chicken with **half of the barbecue glaze**. Return baking sheet to upper oven rack and broil until glaze is browned in spots, chicken is cooked through, and broccoli is lightly charred and crisp-tender, about 7 minutes (watch closely).



### 6. Finish & serve

Thinly slice **chives**.

Serve **chicken** with **creamed corn** and **broccoli** alongside. Garnish **creamed corn** with **chives** and brush **chicken** with **remaining barbecue glaze**. Enjoy!