

MARLEY SPOON



Hot Honey-Dijon Chicken

with Roasted Broccoli & Garlic Bread



30min



2 Servings

Sweet and spicy, everything is better when this chicken dinner is on your plate. Tender chicken breasts cook to a juicy golden brown before we make a pan sauce with hot honey. The buttery sauce comes together in just minutes before it bathes the chicken with its sweet and tangy flavors. Roast broccoli and toasted garlic bread are the savory and crispy sides to soak up any remaining sauce.

What we send

- ½ lb broccoli
- garlic
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz all-purpose spice blend
- 1 pkt Dijon mustard
- ½ oz Mike's Hot Honey
- 2 ciabatta rolls ²

What you need

- olive oil
- kosher salt & ground pepper
- neutral oil
- butter ¹
- apple cider vinegar (or vinegar of your choice)

Tools

- rimmed baking sheet
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 610kcal, Fat 21g, Carbs 58g, Protein 49g



1. Roast broccoli

Preheat oven to 450°F with a rack in the upper third.

Chop **broccoli** into 1-inch florets, if necessary. Toss on a rimmed baking sheet with **1 tablespoon olive oil**; season with **salt** and **pepper**.

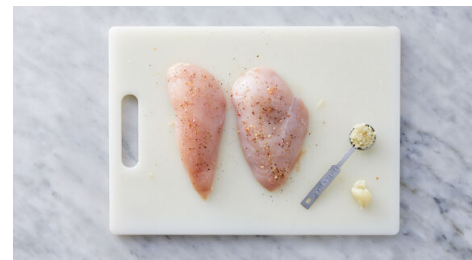
Roast on upper oven rack until tender and charred in spots, 10-15 minutes.



4. Make pan sauce

To same skillet off heat, add **chopped garlic, Dijon mustard, hot honey, ¼ cup water, 1 tablespoon butter**, and **1 teaspoon vinegar**.

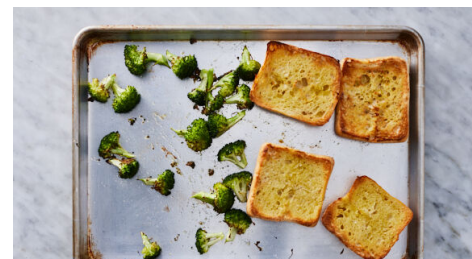
Return to medium-low heat and cook, stirring frequently and scraping up any browned bits from bottom of skillet, until **sauce** is slightly thickened, 1-2 minutes. Season to taste with **salt** and **pepper**.



2. Prep garlic & chicken

Finely chop **1 teaspoon garlic**. Smash **1 whole garlic clove**.

Pat **chicken dry**; season all over with **all purpose seasoning** and a **generous pinch each of salt and pepper**.



5. Make garlic bread

Remove **roasted broccoli** from oven and switch oven to broil.

Split **bread** and lightly brush cut sides with **olive oil**. Broil directly on upper oven rack until golden brown, turning halfway through, 1-2 minutes (watch closely as broilers vary). Rub **smashed garlic clove** on cut sides of bread; lightly sprinkle with **salt**.



3. Cook chicken

Heat **2 teaspoons neutral oil** in a medium nonstick skillet over medium-high. Add **chicken** and cook until browned and cooked through, 3-4 minutes per side (reduce heat to medium if browning too quickly). Transfer to a plate.



6. Serve

Serve **chicken** topped with **hot honey & Dijon pan sauce**, with **roasted broccoli** and **garlic bread** alongside. Enjoy!