



Hot Honey Chicken Thighs

with Garlicky Green Beans & Grits



30-40min



2 Servings

Sticky and sweet with a touch of heat—hot honey is the perfect compliment to crispy, juicy chicken thighs. We use fresh jalapeno to create the ultimate Southern comfort condiment with just the right amount of spicy kick.

What we send

- 1½ lb pkg bone-in, skin-on chicken thighs
- 1 fresh jalapeño
- 2 pieces sharp cheddar ⁷
- ½ lb green beans
- garlic (use 1 large clove)
- 1 oz honey
- 3 oz grits

What you need

- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or white wine vinegar)
- butter ⁷

Tools

- medium heavy skillet (preferably cast-iron)
- small saucepan

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1140kcal, Fat 76g, Carbs 55g, Protein 58g



1. Prep ingredients

Pat **chicken thighs** dry and season all over with **salt** and **pepper**. Thinly slice **half or all of the jalapeño** (depending on heat preference), discarding stem (seed jalapeño for less heat, if desired).



2. Cook chicken

Heat **1 tablespoon oil** in a medium, heavy skillet over medium. Add **chicken**, skin side down, and cook until skin is browned and crisp, about 15 minutes, pressing down on chicken thighs occasionally for even browning. Flip chicken and continue cooking until cooked through, 10-15 minutes more. Add **sliced jalapeños** for the last 5 minutes of cooking time.



3. Prep ingredients

While **chicken** cooks, coarsely chop **all of the cheddar**. Trim **green beans**. Peel and finely chop **1 teaspoon garlic**.



4. Make hot honey glaze

Transfer **chicken** to a plate; reserve **jalapeños** in the skillet. Remove skillet from heat, then whisk in **all of the honey** and **2 tablespoons vinegar**. Spoon **hot honey** over chicken (you can spoon the jalapeños over the chicken or discard depending on heat preference). Wipe out skillet and reserve for step 6.



5. Cook grits




In a small saucepan, bring **2 cups water** and **½ teaspoon salt** to a boil. Add **grits** in a steady stream, stirring constantly. Cover and cook over medium-low heat, stirring occasionally, until tender and thickened, 4-5 minutes. Off heat, add **cheddar** and **1 tablespoon butter**, stirring until melted. Season to taste with **pepper**. Remove from heat; cover to keep warm.



6. Cook green beans & serve

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **green beans**, cover and cook, stirring, until crisp-tender, 4-5 minutes. Add **chopped garlic**, remove from heat and stir until fragrant, about 30 seconds (the residual heat will soften garlic). Season to taste with **salt** and **pepper**. Serve **hot honey chicken** with **green beans** and **grits** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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