



NO ADDED GLUTEN

Hot Honey Chicken Thighs

with Garlicky Green Beans & Grits



30-40min



4 Servings

Sticky, sweet with a touch of heat—hot honey is the perfect complement to crispy, juicy chicken thighs. The spicy kick comes from fresh jalapeño to create the ultimate Southern comfort condiment.

What we send

- green beans
- garlic
- grits
- fresh jalapeño
- skin-on, bone-in chicken thighs
- sharp cheddar cheese ⁷
- honey

What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil
- sugar

Tools

- saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 1100kcal, Fat 57g, Carbs 50g, Proteins 93g



1. Prep ingredients

Pat **chicken thighs** dry and season all over with **2 teaspoons salt** and a **few grinds 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 **1½ tablespoons oil** in a large, heavy skillet over medium. Add **chicken**, skin-side down, and cook until skin is browned and crisp, 15-20 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 **cheddar**. Trim ends from **green beans**. Peel and finely chop **2 teaspoons garlic**.



4. Make hot honey glaze

Transfer **chicken** to a plate and reserve **jalapeños** in the skillet. Remove skillet from heat, then whisk in **all of the honey, 1 tablespoons sugar, and ¼ cup vinegar**. Spoon **hot honey** over chicken. (You can spoon the jalapeños over the chicken or discard them depending on heat preference.) Wipe out skillet and reserve for step 6.



5. Cook grits

In a small saucepan, bring **4 cups water** and **¾ 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, 5 minutes. Off heat, add **cheddar** and **2 tablespoons butter**, stirring until melted. Season to taste with **pepper**. Remove from heat; cover to keep warm.



6. Finish & serve

Heat **2 tablespoons oil** in reserved skillet over medium-high. Add **green beans**, cover and cook, stirring, until crisp-tender, about 5 minutes. Add **garlic**, remove from heat, and stir until fragrant, 30 seconds. (The residual heat will soften the garlic.) Season to taste with **salt** and **pepper**. Serve **hot honey chicken** with **green beans** and **grits** alongside. Enjoy!