



# CRISPY CHICKEN LEGS WITH SCALLION CHIMICHURRI

and Black Beans over Lime Rice



## HELLO SCALLION CHIMICHURRI

We've amped up the flavor and texture of classic chimichurri by swapping traditional parsley for bright and crunchy scallions.

**PREP: 10 MIN** | **TOTAL: 45 MIN** | **CALORIES: 1190**



Scallions



Roma Tomato



Black Beans



Chicken Legs



Jasmine Rice



Garlic



Lime



Chicken Stock Concentrate



Southwest Spice Blend



Sour Cream  
(Contains: Milk)

## START STRONG

Adjust the chimichurri to taste in step 4, adding more lime for acidity and more garlic for aromatic depth. You could even add a pinch of chili flakes if you've got some on hand. It should taste balanced, with no one flavor dominating.

## BUST OUT

- Baking sheet
- Small pot
- Aluminum foil
- 2 Small bowls
- Zester
- Medium pot
- Strainer
- Kosher salt
- Paper towels
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Olive oil (2 TBSP | 3 TBSP)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Scallions **2** | **4**
- Garlic **2 Cloves** | **4 Cloves**
- Roma Tomato **1** | **2**
- Lime **1** | **2**
- Black Beans **13.4 oz** | **26.8 oz**
- Chicken Legs\* **16 oz** | **32 oz**
- Southwest Spice Blend **1 TBSP** | **2 TBSP**
- Jasmine Rice **½ Cup** | **1 Cup**
- Chicken Stock Concentrate **1** | **2**
- Sour Cream **4 TBSP** | **8 TBSP**

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

## WINE CLUB

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# HelloFRESH



## 1 PREP

Adjust rack to top position and preheat oven to 425 degrees. Line a baking sheet with foil. **Wash and dry all produce.** Trim and roughly chop **scallions**. Mince or grate **garlic**. Dice **tomato**. Zest and quarter **lime** (quarter both limes for 4 servings). Drain and rinse **beans**.



## 4 MAKE CHIMICHURRI

Meanwhile, in a small bowl, combine **scallions**, **2 TBSP olive oil** (3 TBSP for 4 servings), a pinch of **garlic** to taste, and juice from **1 lime wedge** (2 wedges for 4). Season generously with **salt** and **pepper**. Taste and add more garlic or lime juice if you feel like something's missing.



## 2 COOK CHICKEN

Pat **chicken** dry with paper towels. Drizzle with **oil**; season all over with **salt**, **pepper**, and half the **Southwest Spice**. Place, skin sides up, on prepared baking sheet. Roast until chicken is browned and cooked through, 30-35 minutes. **TIP:** If chicken skin is not yet crispy, broil for 2-3 minutes.



## 5 COOK BEANS AND MAKE CREMA

Heat a drizzle of **oil** in a medium pot over medium-high heat. Add **tomato** and remaining **garlic**. Cook until softened, 1-2 minutes. Add **beans**, **stock concentrate**, **¼ cup water** (⅓ cup for 4 servings), remaining **Southwest Spice**, **salt**, and **pepper**. Simmer until thickened, 5-10 minutes. Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4). In a second small bowl, combine **sour cream**, half the **lime zest**, juice from **1 lime wedge** (2 wedges for 4), and **salt**. Add **water**, 1 tsp at a time, until mixture reaches a drizzling consistency.



## 3 COOK RICE

Meanwhile, combine **¾ cup water** (1½ cups for 4 servings), **rice**, and a large pinch of **salt** in a small, lidded pot. Bring to a boil, then cover and reduce heat to low. Cook until water has absorbed and rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 6 FINISH AND SERVE

Fluff **rice** with a fork, then stir in **1 TBSP butter** (2 TBSP for 4 servings), remaining **lime zest**, and juice from any remaining **lime wedges** to taste. Season with **salt** and **pepper**. Divide rice and **chicken** between plates. Top rice with **bean mixture** and **lime crema**. Drizzle chicken with **chimichurri**.

## COOL OFF

Lime crema is also great on nachos, quesadillas, or anything that benefits from a tangy twist.

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