



# MAPLE-ROSEMARY ROASTED HALF CHICKEN

with Fingerling Potatoes, Carrots & Lemon Pepper Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Onion



2 TBSP | 4 TBSP  
Maple Syrup



1 | 2  
Half Chicken



¼ oz | ½ oz  
Rosemary



12 oz | 24 oz  
Carrots



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



12 oz | 24 oz  
Fingerling Potatoes



1 tsp | 2 tsp  
Garlic Powder



1 | 1  
Lemon



2 tsp | 4 tsp  
Dijon Mustard



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



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HELLO

### ROSEMARY

A versatile herb with a fresh, piney flavor that adds aromatic depth



PREP: 10 MIN | COOK: 60 MIN | CALORIES: 1370



## DRY, DRY AGAIN

Blotting out moisture on the chicken before cooking ensures the skin crisps up to a beautiful golden brown in the oven.

## BUST OUT

- Peeler
- Baking sheet
- Paper towels
- Small bowl
- Small pan
- Zester
- Whisk
- Kosher Salt
- Black Pepper
- Cooking Oil
- Butter  
Contains: Milk

## MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

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### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** on a diagonal into 1-inch-thick pieces. Halve **potatoes**. Halve, peel, and cut **onion** into 1-inch wedges.
- Toss carrots, potatoes, and onion on a baking sheet with a **drizzle of oil, half the garlic powder (you'll use the rest later), salt, and pepper.** Spread out in a single layer on one side of sheet (**for 4, spread veggies out across entire sheet**).



### 3 MIX SAUCE

- While chicken and veggies roast, zest and quarter **lemon**.
- In a small bowl, combine **mayonnaise, sour cream, remaining garlic powder, a squeeze of lemon juice,** and as much **lemon zest** as you like. Taste and season with **salt and plenty of pepper (and more lemon juice and zest if desired!)**. Refrigerate until ready to serve.



### 2 ROAST CHICKEN

- Pat **chicken\*** dry with paper towels and season generously all over with **salt and pepper.** (**TIP: See a feather? Simply grip the end using a paper towel and pull!**) Place chicken, skin side up, on opposite side of sheet from **veggies (for 4 servings, add chicken to a second sheet)**.
- Roast on top rack until chicken is browned and cooked through and veggies are tender, 35-45 minutes (**for 4, roast chicken on top rack and veggies on middle rack, swapping positions halfway through**). **TIP: To ensure chicken is cooked through, insert a thermometer into the innermost part of the thigh and breast (avoiding any bones).** Once chicken is cooked, the bones may still appear pink—this is OK!



### 4 MAKE GLAZE & SERVE

- Once chicken and veggies are done, let chicken rest for at least 5 minutes.
- Strip **rosemary leaves** from stems; finely chop leaves until you have 1 tsp (**2 tsp for 4 servings**). Reserve remaining whole leaves for garnish.
- In a small pan over medium-high heat, combine **maple syrup, mustard, chopped rosemary, 3 TBSP butter, 2 TBSP water, salt, and pepper (6 TBSP butter and ¼ cup water for 4)**. Cook, whisking, until thickened, 2-3 minutes. **TIP: Glaze should be glossy; if it seems greasy, add a splash of water and continue to cook over medium-high heat, whisking, until smooth and thickened.**
- Transfer **chicken and veggies** to a serving plate; drizzle with **glaze** and garnish with **reserved rosemary leaves**. Serve family style with **creamy lemon pepper sauce** and any **remaining lemon wedges** on the side.