



BAKED SWEET 'N' TANGY CHICKEN LEGS

with Potato Wedges & Lemony Broccoli



HELLO

APRICOT MUSTARD GLAZE

A tangy-sweet coating perfect for crispy, juicy chicken legs

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 640



Chicken Legs



Yukon Gold Potatoes



Lemon



Dijon Mustard



Chili Flakes



Paprika



Fry Seasoning



Apricot Jam



Broccoli Florets

START STRONG

If the apricot jam doesn't immediately dissolve when you add it to the pot, break up any clumps into smaller pieces. Eventually, it'll melt into a sweet and sticky glaze.

BUST OUT

- Paper towels
- Large bowl
- 2 Baking sheets
- Plastic wrap
- Zester
- Kosher salt
- Small pot
- Black pepper
- Whisk
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Chicken Legs* 16 oz | 32 oz
- Paprika 1 tsp | 1 tsp
- Yukon Gold Potatoes 12 oz | 24 oz
- Fry Seasoning 1 TBSP | 1 TBSP
- Lemon 1 | 1
- Apricot Jam 2 TBSP | 4 TBSP
- Dijon Mustard 2 tsp | 2 tsp
- Broccoli Florets 8 oz | 16 oz
- Chili Flakes  1 tsp | 1 tsp

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



1 BAKE CHICKEN

Adjust racks to top and middle positions and preheat oven to 450 degrees. Pat **chicken** dry with paper towels; season all over with **salt**, **pepper**, and **paprika**. Place skin sides up on a baking sheet. Bake on top rack until chicken is cooked through and skin is crispy, 28-32 minutes.



4 GLAZE CHICKEN

When **chicken** has 3-5 minutes left, remove from oven and brush with half the **glaze** (save the rest for serving). Continue baking until glaze is tacky and has dried out a bit, 3-5 minutes.



2 ROAST POTATOES

While chicken bakes, **wash and dry all produce**. Cut **potatoes** into 1/2-inch-thick wedges. Toss on a second baking sheet with a large drizzle of **olive oil**, **salt**, **pepper**, and half the **Fry Seasoning** (use all for 4 servings). Roast on middle rack until browned and tender, 20-25 minutes.



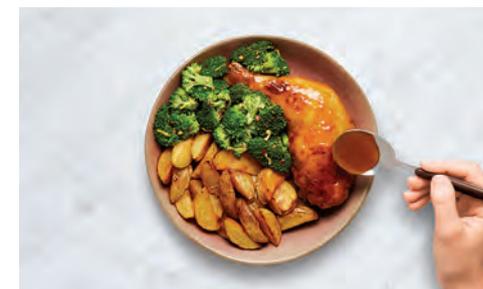
5 COOK BROCCOLI

Meanwhile, place **broccoli** in a large microwave-safe bowl with **1 TBSP water**. Cover bowl with plastic wrap and poke a few holes in wrap. Microwave until tender, 1-2 minutes. Drain any excess water. (**TIP:** No microwave? No problem! Steam broccoli in a medium pot with a splash of water until tender, 2-4 minutes.) Stir in **1 TBSP butter** (2 TBSP for 4 servings), a pinch of **salt** and **pepper**, and **lemon zest** to taste. Sprinkle with **chili flakes** to taste.



3 MAKE GLAZE

Meanwhile, zest and quarter **lemon**. In a small pot, combine **jam**, half the **mustard** (use all for 4 servings), and **1 TBSP butter**. Cook over medium heat, whisking until smooth, 1-2 minutes. Turn off heat; stir in a squeeze or two of **lemon juice**. Season with a pinch of **salt**.



6 SERVE

Divide **chicken**, **broccoli**, and **potatoes** between plates. Drizzle remaining **glaze** over chicken. Serve with remaining **lemon wedges** on the side.

IMPRESSIVE

Try making a batch of potato wedges with a side of garlic mayo for your next dinner party!



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