



SESAME HOISIN CHICKEN LEGS

with Garlic Scallion Rice & Roasted Broccoli



HELLO

HOISIN SAUCE

Sweet and tangy with a barbecue-like kick

PREP: 5 MIN | TOTAL: 40 MIN | CALORIES: 780



Chicken Legs



Broccoli Florets



Ginger



Jasmine Rice



Hoisin Sauce
(Contains: Soy, Wheat)



Garlic



Scallions



Lime



Sesame Oil



Sesame Seeds

START STRONG

While a marinade seasons meat from the start, a glaze is best applied toward the end of cooking (as seen in step 5). A few minutes in the oven will turn the tangy hoisin mixture into a rich, caramelized layer of finger-lickin' goodness.

BUST OUT

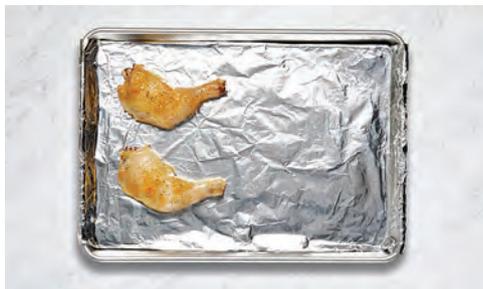
- Paper towels
- Baking sheet
- Small pot
- Aluminum foil
- Small bowl
- Vegetable oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Chicken Legs* **16 oz | 32 oz**
- Garlic **2 Cloves | 4 Cloves**
- Broccoli Florets **8 oz | 16 oz**
- Scallions **2 | 4**
- Ginger **1 Thumb | 2 Thumbs**
- Lime **1 | 2**
- Jasmine Rice **½ Cup | 1 Cup**
- Sesame Oil **1 TBSP | 2 TBSP**
- Hoisin Sauce **4 TBSP | 8 TBSP**
- Sesame Seeds **1 TBSP | 1 TBSP**

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



1 BAKE CHICKEN

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Pat **chicken** dry with paper towels; rub with **oil** and season all over with **salt** and **pepper**. Place skin sides up on one side of a baking sheet. Bake on top rack for 15 minutes (we'll add more to the sheet then). **TIP:** Line your baking sheet with foil first for easy clean up.



4 ROAST BROCCOLI

Once chicken has baked 15 minutes, remove baking sheet from oven. Toss **broccoli** on empty side of same sheet with **sesame oil**, **salt**, and **pepper**. (For 4 servings, leave chicken roasting; toss broccoli on a second baking sheet and roast on middle rack.) Return to oven until broccoli is tender and chicken is cooked through, 12-15 minutes more. Remove broccoli from sheet; tent with foil to keep warm.

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2 PREP

While chicken bakes, **wash and dry all produce**. Mince or grate **garlic**. Cut **broccoli florets** into bite-size pieces, if necessary. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **ginger**. Quarter **lime**.



5 GLAZE CHICKEN

Meanwhile, in a small bowl, combine **hoisin**, **ginger**, and **lime juice** to taste. Once chicken is cooked through, remove from oven and brush with half the **glaze** (save the rest for serving). Bake until glaze is tacky and has dried out a bit, 3-5 minutes.



3 COOK RICE

Meanwhile, melt **1 TBSP butter** in a small pot. Add **garlic** and **scallion whites**; cook until fragrant, 1 minute. Add **rice**, **¾ cup water** (1½ cups for 4 servings), and a big pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



6 FINISH & SERVE

Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings). Divide rice, **chicken**, and **broccoli** between plates. Sprinkle chicken and broccoli with **sesame seeds** (you may have some left over). Garnish with **scallion greens**. Serve with remaining **glaze** and remaining **lime wedges** on the side.

OPEN SESAME

Save any leftover sesame seeds to garnish a stir-fry or roasted veggies (like sweet potatoes!).

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