



STICKY HONEY-DIJON CHICKEN LEGS

with Garlic Mashed Potatoes and Lemony Broccoli



HELLO

HONEY-DIJON GLAZE

Sweet honey and sophisticated Dijon transform chicken into something irresistible.

PREP: 5 MIN | **TOTAL: 45 MIN** | **CALORIES: 710**



Thyme



Paprika



Lemon



Sour Cream
(Contains: Milk)



Honey



Broccoli Florets



Chicken Legs



Yukon Gold Potatoes



Garlic



Dijon Mustard



Chicken Stock Concentrate

START STRONG

While a marinade seasons meat from the start, a glaze is best applied toward the end of cooking (as seen in step 4). A few minutes in the oven will turn the honeyed mixture into a rich, caramelized layer of finger-lickin' goodness.

BUST OUT

- Baking sheet
- Zester
- Aluminum foil
- 2 Small bowls
- Paper towels
- Large bowl
- Medium pot
- Plastic wrap
- Strainer
- Kosher salt
- Potato masher
- Black pepper
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Thyme **¼ oz** | **½ oz**
- Chicken Legs* **16 oz** | **32 oz**
- Paprika **1 tsp** | **2 tsp**
- Yukon Gold Potatoes **12 oz** | **24 oz**
- Garlic **2 Cloves** | **4 Cloves**
- Sour Cream **4 TBSP** | **8 TBSP**
- Lemon **1** | **1**
- Dijon Mustard **2 tsp** | **4 tsp**
- Honey **4 tsp** | **8 tsp**
- Chicken Stock Concentrate **1** | **2**
- Broccoli Florets **8 oz** | **16 oz**

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

WINE CLUB

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1 ROAST CHICKEN

Adjust rack to top position and preheat oven to 450 degrees. Line a baking sheet with foil. **Wash and dry all produce.** Pick **thyme leaves** from stems; roughly chop leaves until you have 1 tsp (2 tsp for 4 servings). Pat **chicken** dry with paper towels. Season all over with **salt, pepper, chopped thyme,** and **paprika.** Place skin sides up on prepared sheet. Roast on top rack until chicken is cooked through and skin is crispy, 25 minutes (we'll glaze it then).



4 GLAZE CHICKEN

Once **chicken** has roasted 25 minutes, remove from oven and brush skin sides with half the **glaze.** Continue roasting until glaze is tacky and has dried out a bit, 3-5 minutes more.



2 MAKE MASHED POTATOES

Meanwhile, dice **potatoes** into ½-inch pieces. Place in a medium pot with **garlic cloves** and enough **salted water** to cover by 2 inches. Bring to a boil; cook until tender, 15-20 minutes. Reserve **½ cup potato cooking liquid,** then drain. Return potatoes and garlic to pot; mash with **sour cream** and **1 TBSP butter** (2 TBSP for 4), adding splashes of **reserved potato cooking liquid** as needed until creamy and smooth. Season with **salt** and **pepper.** Keep covered off heat.



5 COOK BROCCOLI

Place **broccoli** in a large microwave-safe bowl with **1 TBSP water.** Cover bowl with plastic wrap; poke a few holes in wrap. Microwave until tender, 1-2 minutes. (**TIP:** No microwave? No problem! Steam broccoli in a medium pot with a splash of water until tender, 5-7 minutes.) Remove wrap; toss with **lemon zest, 1 TBSP butter** (2 TBSP for 4), and a pinch of **salt** and **pepper.**



3 MAKE GLAZE

Meanwhile, zest and quarter **lemon.** Place **1 TBSP butter** (2 TBSP for 4 servings) in a small microwave-safe bowl. Microwave until melted, 30 seconds. Stir in **mustard, honey, stock concentrate,** and a squeeze of **lemon juice** to taste. Season generously with **pepper.** Pour half the glaze into a separate small bowl (you'll use it in step 6).



6 SERVE

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

DIP DIP HOORAY

Try mixing honey and Dijon with mayo and lemon juice to make a tasty dipper for chicken tenders or veggies.

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