



# ROASTED HALF-CHICKEN DINNER

with Potato Wedges, Pearl Onions, and Carrots



HELLO

## ROASTED HALF CHICKEN

When you've got both white and dark meat, you really can have it both ways

PREP: 10 MIN | TOTAL: 60 MIN | CALORIES: 810



Yukon Gold Potatoes



Pearl Onions



Rosemary



Baby Carrots



Lemon



Thyme



Half Chicken

## START STRONG

Baste the chicken with any juices that have collected on the sheet before putting it under the broiler. They contain oils that will help the skin get extra crisp during those last minutes.

## BUST OUT

- Baking sheet
- Olive oil (8 tsp | 16 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                       |               |
|-----------------------|---------------|
| • Yukon Gold Potatoes | 12 oz   24 oz |
| • Lemon               | 1   1         |
| • Pearl Onions        | 4 oz   8 oz   |
| • Baby Carrots        | 8 oz   16 oz  |
| • Thyme               | ¼ oz   ¼ oz   |
| • Rosemary            | ¼ oz   ¼ oz   |
| • Half Chicken        | 1   2         |

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## 1 PREHEAT AND PREP

Wash and dry all produce. Adjust oven rack to upper position and preheat oven to 450 degrees. Cut **potatoes** into ½-inch-thick wedges (like steak fries). Cut **lemon** into wedges.



## 4 BROIL CHICKEN AND VEGGIES

When **chicken** is cooked through, remove baking sheet from oven. Heat broiler to high or increase oven temperature to 500 degrees. Place baking sheet under broiler (or return to oven). Broil (or roast) until skin is golden brown and crisp, 3-4 minutes. (**TIP:** It's OK if skin chars in a few spots.) Remove from oven and let rest 10 minutes.



## 2 SEASON VEGGIES

Place **potatoes, onions, carrots,** and **thyme sprigs** on a baking sheet. Hold a **rosemary sprig** above baking sheet and pull down to strip leaves onto veggies. Toss **veggies** and **herbs** with enough **olive oil** to coat (we used 2 TBSP). Season generously with **salt** and **pepper**. Spread out in a layer on baking sheet. Pat **chicken** dry with a paper towel.



## 5 CARVE CHICKEN

Drizzle a big squeeze of **lemon juice** over **chicken**. Insert a knife between thigh and breast, gently pulling leg away to separate chicken into two pieces. If you would like everyone to have both dark and white meat, cut through joint between drumstick and thigh, as well as between wing and breast, dividing breast in half.



## 3 ROAST CHICKEN AND VEGGIES

Generously season **chicken** all over with **salt** and **pepper**. Rub skin with a large drizzle of **olive oil**. Place skin-side up on top of **veggies** on baking sheet. Roast in oven until juices run clear and meat is no longer pink, 35-40 minutes. **TIP:** If you have a meat thermometer, insert it into thickest part of thigh to gauge doneness—it should read 165 degrees.



## 6 PLATE

Divide **veggies** and **chicken** between plates. Drizzle with any juices from baking sheet. Serve with **lemon wedges** on the side for squeezing over.

## CLASSIC!

Roast chicken is a recipe that all cooks should have under their belt.