



Cooking Made Easy

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Crispy Chicken Thighs

with Roasted Radishes, Carrots, and Summer Herb Gremolata



Roasting radishes until golden brown transforms them from crisp and crunchy to tender and mellow. To make life easier, our summer herb gremolata serves double duty as both a condiment for crispy-skinned chicken and as a salad dressing flavor-booster.



35 min



level 2



nut free



gluten free



dairy free



Chicken Thighs



Radishes



Carrots



Parsley



Chives



Arugula



Garlic



Mayonnaise



Lemon

Ingredients

	2 People	4 People
Bone-In, Skin-On Chicken Thighs	1 lb	2 lb
Radishes	6	12
Carrots	8 oz	16 oz
Parsley	½ oz	1 oz
Chives	½ oz	1 oz
Arugula	4 oz	8 oz
Garlic	2 cloves	4 cloves
Mayonnaise	1 T	2 T
Lemon	1	2
Olive Oil*	3 T	6 T

*Not Included

Allergens

1) Eggs

Tools

Baking Sheet, Large Pan,
2 Small Bowls, Zester

Ruler

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Nutrition per person Calories: 566 | Protein: 27g | Fat: 45g | Carbs: 17g | Fiber: 6g



1 Preheat oven to 400 degrees. Cut half the **radishes** in half lengthwise, then thinly slice the **remaining radishes**. On a baking sheet, toss the **carrots** with **1 teaspoon olive oil** and a pinch of **salt** and **pepper**. Place in the oven to roast for 20-25 minutes, until soft and caramelized.



2 Meanwhile, pat the **chicken** dry with a paper towel then season on all sides with **salt** and **pepper**. Heat **1 teaspoon olive oil** in a large pan over medium-high heat. Add the **chicken** to the pan skin-side down and cook 7-9 minutes, until crispy and very golden brown. Turn and cook another 3-4 minutes on the other side, until golden brown but not yet cooked through.



3 Take the baking sheet out of the oven. Add the **halved radishes** to the sheet and drizzle with **1 teaspoon olive oil**. Season with **salt** and **pepper**. Place the **chicken thighs** on the baking sheet and return sheet to the oven to cook 12-15 minutes longer, until chicken is cooked through and radishes are golden brown.



4 Make the gremolata: mince the **parsley**, **chives**, and **garlic**. Zest and halve the **lemon**. In a small bowl, combine the **parsley**, **chives**, and **lemon zest**. Stir in **2 tablespoons olive oil**, a squeeze of **lemon**, and **garlic** to taste. Season with **salt** and **pepper**.

5 Trim any long stems from the **arugula**. To make the salad dressing, combine in a small bowl **half the gremolata**, **1 tablespoon mayonnaise**, and a squeeze of **lemon**. Season with **salt** and **pepper**.

6 Plate the **arugula** and scatter with **sliced radishes**. Drizzle with the salad dressing. Place the **roasted carrots**, **roasted radishes**, and **chicken thighs** alongside. Top the **chicken** and **roasted vegetables** with the **gremolata** and enjoy!