

BAYOU BLACKENED CHICKEN LEGS

with Smoky Red Beans, Buttery Rice & Hot Sauce Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2 Long Green Pepper



1 Clove 2 Cloves Garlic



16 oz | 32 oz

Chicken Legs



1/2 Cup | 1 Cup Jasmine Rice



1 tsp 2 tsp







Scallions



13.4 oz | 26.8 oz Kidney Beans



1 TBSP | 2 TBSP Blackening Spice



Chicken Stock Concentrate



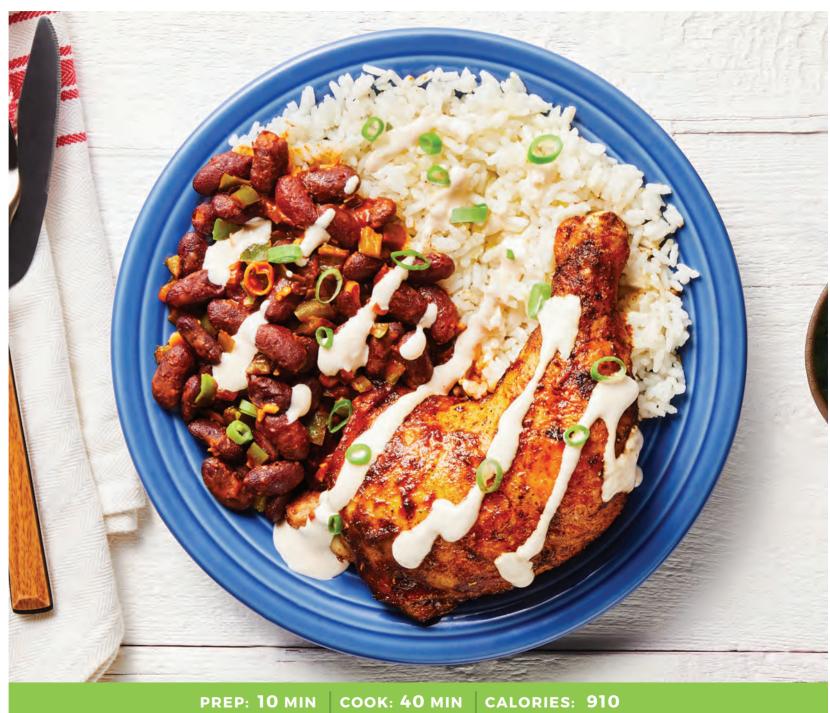
4 TBSP | 8 TBSP Sour Cream Contains: Milk



HELLO

BLACKENING SPICE

A smoky, warming blend of paprika, cayenne, oregano, thyme, onion, garlic, and white and black pepper



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HelloFRESH

GET A LEG UP

The key to getting the skin on your chicken legs crispy cracklin'? Patting them as dry as you can in step 2. Removing moisture will help the skin crisp up in the oven while the meat stays tender and juicy.

BUST OUT

- · Baking sheet
- Aluminum foil
- Strainer
- Paper towels
- Small pot
- Medium pot
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 4 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP) Contains: Milk

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1 PREP

- · Adjust rack to top position and preheat oven to 425 degrees. Line a baking sheet with foil. Wash and dry all produce.
- Core, deseed, and finely dice green pepper. Trim and thinly slice scallions, separating whites from greens. Peel and mince garlic. Drain and rinse beans.



2 ROAST CHICKEN

- Pat chicken* dry with paper towels. Place on prepared sheet and drizzle each leg with oil. Season generously all over with salt, then rub with Blackening Spice. Arrange skin sides up.
- Roast on top rack until browned and cooked through, 28-32 minutes.



3 COOK RICE

• Meanwhile, in a small pot, combine rice, 34 cup water (11/2 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.



4 COOK VEGGIES

- While rice cooks, heat a large drizzle of olive oil in a medium pot over medium-high heat. Add green pepper; cook, stirring occasionally, until slightly softened, 4-5 minutes.
- Stir in scallion whites and garlic; cook for 30 seconds.



5 SIMMER BEANS

- Stir beans, paprika, stock concentrate, ¼ cup water (⅓ cup for 4 servings), and a big pinch of salt and pepper into pot. Bring mixture to a simmer. then reduce heat to low. Cook until thickened. 4-6 minutes.
- Turn off heat: stir in 1 TBSP butter and season with salt and pepper. Cover to keep warm.



6 FINISH & SERVE

- While beans simmer, in a small bowl. combine sour cream with hot sauce to taste. Add water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.
- Fluff rice with a fork: stir in 1 TBSP butter (2 TBSP for 4 servings). Season with salt and pepper.
- Divide rice beans and chicken between plates. Drizzle everything with **crema** and **scallion greens**. Serve. 🕏