



CRISPY CHICKEN LEGS WITH SCALLION CHIMICHURRI & Black Beans over Lime Rice



HELLO
SCALLION CHIMICHURRI
We've amped up the flavor and texture of classic chimichurri by swapping traditional parsley for bright and crunchy scallions.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 1010



Scallions



Roma Tomato



Black Beans



Chicken Legs



Jasmine Rice



Garlic



Lime



Chicken Stock Concentrate



Southwest Spice Blend



Sour Cream (Contains: Milk)

START STRONG

Adjust the chimichurri to taste in step 4, adding more lime for acidity and more garlic for aromatic depth. You could even add a pinch of chili flakes if you've got some on hand. The mixture should taste balanced, with no one flavor dominating.

BUST OUT

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

INGREDIENTS

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

- Scallions **2** | **4**
- Garlic **2 Cloves** | **4 Cloves**
- Roma Tomato **1** | **2**
- Lime **1** | **2**
- Black Beans **13.4 oz** | **26.8 oz**
- Chicken Legs* **16 oz** | **32 oz**
- Southwest Spice Blend **1 TBSP** | **2 TBSP**
- Jasmine Rice **½ Cup** | **1 Cup**
- Chicken Stock Concentrate **1** | **2**
- Sour Cream **4 TBSP** | **8 TBSP**

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



1 PREP

Adjust rack to top position and preheat oven to 425 degrees. Line a baking sheet with foil. **Wash and dry all produce.** Trim and roughly chop **scallions**. Mince **garlic**. Dice **tomato**. Zest and quarter **lime** (quarter both limes for 4 servings). Drain and rinse **beans**.



4 MAKE CHIMICHURRI

While rice cooks, in a small bowl, combine **scallions**, **2 TBSP olive oil** (3 TBSP for 4 servings), juice from **1 lime wedge** (2 wedges for 4), and a pinch of **garlic** to taste. Season generously with **salt** and **pepper**. Taste and add more garlic or lime juice if you feel like something is missing.



2 COOK CHICKEN

Pat **chicken** dry with paper towels. Drizzle with **oil**; season all over with **salt**, **pepper**, and half the **Southwest Spice** (you'll use the rest later). Place skin sides up on prepared baking sheet. Roast until browned and cooked through, 28-32 minutes. **TIP:** If chicken skin isn't yet crispy, broil for 2-3 minutes.



5 COOK BEANS & MAKE CREMA

Heat a drizzle of **oil** in a medium pot over medium-high heat. Add **tomato** and remaining **garlic**. Cook until softened, 1-2 minutes. Add **beans**, **stock concentrate**, **¼ cup water** (⅓ cup for 4 servings), **salt**, **pepper**, and remaining **Southwest Spice**. Simmer until thickened, 5-10 minutes. Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4). In a second small bowl, combine **sour cream**, half the **lime zest**, juice from **1 lime wedge** (2 wedges for 4), and **salt**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



3 COOK RICE

Meanwhile, in a small pot, combine **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), remaining **lime zest**, and juice from any remaining **lime wedges** to taste. Season with **salt** and **pepper**. Divide rice and **chicken** between plates. Top rice with **bean mixture** and **lime crema**. Drizzle chicken with **chimichurri** and serve.

COOL OFF

Lime crema is also great on nachos, quesadillas, or anything that benefits from a tangy twist.

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