



## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
Jasmine Rice



1 | 2  
Chicken Stock  
Concentrate



16 oz | 32 oz  
Chicken Legs



1 TBSP | 1 TBSP  
Herbes de  
Provence



9 oz | 18 oz  
Carrots



6 oz | 12 oz  
Asparagus



1 | 1  
Shallot



¼ oz | ¼ oz  
Parsley



1 TBSP | 1 TBSP  
Brown Sugar



5 tsp | 5 tsp  
Red Wine  
Vinegar



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## HELLO DAVID & NEIL



Neil Patrick Harris and professional chef David Burtka both have impeccable taste. That's why our culinary team partnered with David to create this delicious, family-friendly recipe that, of course, has received the ultimate seal of approval by Neil.

# DAVID BURTKA'S HERB-ROASTED CHICKEN LEGS

with Brown Butter Veggies & Rice

CELEB CHEF SERIES



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 920





## FRENCH FLAIR

David gives these juicy chicken legs a certain *je ne sais quoi* with Herbes de Provence—a blend of aromatic herbs that is a staple of southern French cooking.

## BUST OUT

- Large pot
- 2 Large pans
- Small pot
- Peeler
- Paper towels
- Strainer

- Kosher salt
  - Black pepper
  - Cooking oil (2 tsp | 2 tsp)
  - Butter (3 TBSP | 6 TBSP)
- Contains: Milk

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\*Chicken is fully cooked when internal temperature reaches 165°.



## 1 COOK RICE

- Adjust rack to middle position and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil.
- In a small pot, combine **rice**, **stock concentrate**, **¾ cup water** (1½ cups for 4 servings), and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook, covered, until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



## 4 BLANCH VEGGIES

- Once water is boiling, add **asparagus** and **carrots** to pot. Cook until asparagus is bright green and carrots are almost tender, 2-3 minutes. Drain and transfer veggies to a plate to cool. **TIP: Make an ice bath and drop your veggies in immediately once they're drained so they stay bright and stop cooking.**



## 2 COOK CHICKEN

- Pat **chicken\*** dry with paper towels; season with **salt** and **pepper**. Heat a **large drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add chicken, skin sides down; cook until skin is browned and crisp, 3-5 minutes. **(For 4 servings, you may need to work in batches.)**
- Remove from heat and flip chicken. **(TIP: If your pan isn't ovenproof or big enough, transfer chicken to a lightly oiled baking sheet now.)** Sprinkle chicken with **1 tsp Herbes de Provence** (2 tsp for 4). Roast on middle rack until cooked through, 15-20 minutes.



## 5 COOK VEGGIES

- Melt **3 TBSP butter** (6 TBSP for 4 servings) in a second large pan over medium-high heat. Cook, carefully swirling butter, until foamy and flecked with amber brown bits, 1-2 minutes. **TIP: If using a dark pan, scoop a small amount of butter in a metal spoon to check for those flecks.**
- Reduce heat to medium low and add **chopped shallot**; cook until softened 1-2 minutes. Add **half the brown sugar** (all for 4) and **half the vinegar** (all for 4); stir until the sugar has dissolved, 1-2 minutes. Add **blanched veggies** and cook until tender, 2-3 minutes.
- Remove from heat and stir in **half the parsley**. Season with **salt** and **pepper** to taste.



## 3 PREP

- **Wash and dry produce.**
- Trim and discard bottom 1 inch from **asparagus**. Trim, peel, and cut **carrots** into ¼-inch rounds. Halve and peel **shallot**; finely chop half (all for 4 servings). Pick **parsley** leaves from stems; roughly chop leaves.



## 6 FINISH & SERVE

- Fluff **rice** with a fork.
- Divide rice between bowls; top with **chicken** and **veggies**. Sprinkle with **remaining parsley** and serve.