



# HERB-ROASTED CHICKEN DINNER

with Carrots, Potatoes, and a Pecan Cranberry Salad



## HELLO

### POULTRY SEASONING

Our blend of sage, rosemary, marjoram, and thyme is rubbed in for major flavor and aromatics.

**PREP: 10 MIN** | **TOTAL: 50 MIN** | **CALORIES: 820**



Carrots



Rosemary



Poultry Seasoning



Lemon



Dried Cranberries



Red Onion



Multicolor Fingerling Potatoes



Half Chickens



Spring Mix Lettuce



Pecans  
(Contains: Tree Nuts)

## START STRONG

Gather your family 'round for tasks like setting the table or cleaning up while the chicken and veggies roast. If that doesn't get them psyched for dinner, bust a move and do the chicken dance.

## BUST OUT

- Peeler
- Large bowl
- 2 Baking sheets
- Small bowl
- Paper towel
- Butter (2 TBSP)  
(Contains: Milk)
- Olive oil (2 TBSP)

## INGREDIENTS

Ingredient 4-person

- Carrots 4
- Red Onion 1
- Rosemary ¼ oz
- Multicolor Fingerling Potatoes 24 oz
- Poultry Seasoning 1 TBSP
- Half Chickens 48 oz
- Lemon 1
- Spring Mix Lettuce 4 oz
- Dried Cranberries 1 oz
- Pecans 1 oz

## HELLO WINE



PAIR WITH

Trilus California Pinot Noir, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



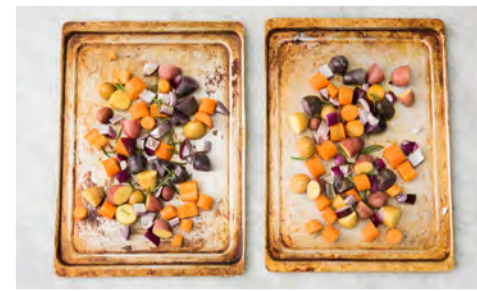
## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 475 degrees. Take out **2 TBSP butter** and let sit at room temperature to soften. Peel **carrots**, then cut into 1-inch pieces. Peel and halve **onion**, then cut into 1-inch pieces. Strip **rosemary** leaves from stems; discard stems. Cut any larger **potatoes** in half so all are evenly sized.



## 4 ROAST CHICKEN AND VEGGIES

Place baking sheets in oven and roast until **chicken** is browned and no longer pink in center, 30-35 minutes, rotating sheets and tossing veggies halfway through. (**TIP:** For extra-crisp skin, heat up the broiler after the chicken is done roasting, then broil until very browned and crisp, about 2 minutes.) Let chicken rest a few minutes after it's finished.



## 2 TOSS VEGGIES

Toss **carrots, potatoes, and onion** on two baking sheets with two large drizzles of **olive oil, rosemary,** and plenty of **salt and pepper.**



## 5 MAKE SALAD

While chicken rests, halve **lemon**; cut one half into wedges. Toss together **lettuce, cranberries, pecans,** a large drizzle of **olive oil,** and a squeeze of lemon in a large bowl. Season with **salt and pepper.**



## 3 SEASON CHICKEN

Mix softened **butter** with **poultry seasoning** and a pinch of **salt and pepper** in a small bowl. Pat **chicken halves** dry with a paper towel. Season all over with **salt and pepper.** Spread butter mixture under skin. Nestle a chicken half among veggies on each baking sheet.



## 6 CARVE AND SERVE

Divide **chicken halves** into pieces, cutting between leg and breast (halve breasts and divide legs to give everyone both white and dark meat). Divide between plates, along with **veggies.** Drizzle with any **juices** from baking sheets. Serve with **salad** on the side and **lemon** wedges for squeezing over.

## FRESH TALK

What is your favorite family memory?

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