



MAPLE MUSTARD CHICKEN LEGS

with Mashed Potatoes & Nutty Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz
Chicken Legs



1 TBSP | 2 TBSP
Fry Seasoning



12 oz | 24 oz
Yukon Gold Potatoes



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



2 TBSP | 4 TBSP
Maple Syrup



2 tsp | 4 tsp
Dijon Mustard



6 oz | 12 oz
Green Beans



½ oz | 1 oz
Pecans
Contains: Tree Nuts

HELLO

MAPLE MUSTARD SAUCE

Sugary maple and zesty Dijon team up to create a tangy-sweet condiment for the ages.



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 700



AS YOU LIKE IT

If you have a few extra minutes on your hands and prefer your mashed potatoes extra smooth and creamy, you can peel the spuds before dicing and boiling in step 2.

BUST OUT

- Paper towels
- Baking sheet
- Medium pot
- Strainer
- Potato masher
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 ROAST CHICKEN

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.**
- Pat **chicken*** dry with paper towels and season all over with **Fry Seasoning, salt, and pepper.** Drizzle with **olive oil** and rub to evenly coat with seasoning. Place skin sides up on one side of a baking sheet.
- Roast on top rack for 20 minutes (you'll add more to the sheet then).
- **4 SERVINGS: Adjust racks to top and middle positions. Spread chicken out across entire sheet.**
- **TIP: For easy cleanup, line baking sheet with foil first.**



4 ROAST GREEN BEANS

- Once **chicken** has roasted 20 minutes, remove baking sheet from oven.
- Carefully add **green beans** to empty side. Using tongs, toss with a drizzle of **olive oil.** Season with **salt** and **pepper.**
- Return to oven until chicken is cooked through and green beans are tender and slightly crisp, 10 minutes more.
- **4 SERVINGS: Leave chicken roasting and add green beans to a second baking sheet; roast on middle rack.**



2 MAKE MASHED POTATOES

- Meanwhile, dice **potatoes** into ½-inch pieces.
- Place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Turn off heat. Reserve **½ cup potato cooking liquid,** then drain and return potatoes to pot.
- Mash with **sour cream** and **2 TBSP butter** until smooth, adding splashes of reserved potato cooking liquid as needed. Season generously with **salt** and **pepper.** Keep covered off heat until ready to serve.
- **4 SERVINGS: Use 4 TBSP butter.**



5 TOAST NUTS

- Meanwhile, roughly chop **pecans.**
- Once **green beans** and **chicken** are done, remove baking sheet from oven. Transfer chicken to a plate, then sprinkle pecans over green beans.
- Return to oven until nuts are toasted, 1-2 minutes.



3 MAKE SAUCE

- While potatoes cook, in a small microwave-safe bowl, combine **maple syrup** and **mustard.** Season with **salt** and **pepper.**
- Microwave until slightly thickened, 30 seconds. Set aside.



6 SERVE

- Divide **chicken, potatoes,** and **green beans** between plates. Spoon **maple mustard sauce** over chicken and serve.
- **TIP: If necessary, microwave sauce for 5-10 seconds before spooning over chicken.**

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