



# APRICOT CHICKEN LEGS

with Roasted Potato Wedges & Lemony Broccoli



## HELLO

### APRICOT MUSTARD GLAZE

A tangy-sweet coating perfect for crispy, juicy chicken legs

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 640



Chicken Legs



Yukon Gold Potatoes



Lemon



Dijon Mustard



Chili Flakes



Paprika



Fry Seasoning



Apricot Jam



Broccoli Florets



## START STRONG


If the apricot jam doesn't immediately dissolve when you add it to the pot, break up any clumps into smaller pieces. Eventually, it'll melt into a sweet and sticky glaze.

## BUST OUT

- Paper towels
- Large bowl
- 2 Baking sheets
- Plastic wrap
- Zester
- Kosher salt
- Small pot
- Black pepper
- Whisk
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Chicken Legs\* 16 oz | 32 oz
- Paprika 1 tsp | 1 tsp
- Yukon Gold Potatoes 12 oz | 24 oz
- Fry Seasoning 1 TBSP | 1 TBSP
- Lemon 1 | 1
- Apricot Jam 2 TBSP | 4 TBSP
- Dijon Mustard 2 tsp | 2 tsp
- Broccoli Florets 8 oz | 16 oz
- Chili Flakes  1 tsp | 1 tsp

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



# HelloFRESH



## 1 BAKE CHICKEN

Adjust racks to top and middle positions and preheat oven to 450 degrees. Pat **chicken** dry with paper towels; season all over with **salt, pepper, and paprika**. Place skin sides up on a baking sheet. Bake on top rack until chicken is cooked through and skin is crispy, 28-32 minutes.



## 4 GLAZE CHICKEN

When **chicken** has 3-5 minutes left, remove from oven and brush with half the **glaze**. Continue baking until glaze is tacky and has dried out a bit, 3-5 minutes.



## 2 ROAST POTATOES

While chicken bakes, **wash and dry all produce**. Cut **potatoes** into 1/2-inch-thick wedges. Toss on a second baking sheet with a large drizzle of **olive oil, salt, pepper, and paprika**. Place skin sides up on a baking sheet. Bake on top rack until chicken is cooked through and skin is crispy, 28-32 minutes.



## 5 COOK BROCCOLI

Meanwhile, place **broccoli** in a large microwave-safe bowl with **1 TBSP water**. Cover bowl with plastic wrap and poke a few holes in wrap. Microwave until tender, 1-2 minutes. Drain any excess water. (**TIP:** No microwave? No problem! Steam broccoli in a medium pot with a splash of water until tender, 2-4 minutes.) Stir in **lemon zest, 1 TBSP butter** (2 TBSP for 4 servings), and a pinch of **salt and pepper**. Sprinkle with **chili flakes** to taste.



## 3 MAKE GLAZE

Meanwhile, zest **lemon** until you have 1/2 tsp; quarter lemon. In a small pot, combine **jam, half the mustard** (use all for 4 servings), and **1 TBSP butter**. Cook over medium heat, whisking until smooth, 1-2 minutes. Turn off heat; stir in a squeeze or two of **lemon juice**. Season with a pinch of **salt**.



## 6 SERVE

Divide **chicken, broccoli, and potatoes** between plates. Drizzle remaining **glaze** over chicken. Serve with remaining **lemon wedges** on the side.

## IMPRESSIVE

Try making a batch of crispy potato wedges for a dinner party with a side of garlic mayo for dipping!

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)

WK50 NJ-17