



BAYOU BLACKENED CHICKEN LEGS

with Smoky Red Beans, Buttery Rice & Hot Sauce Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



2 | 2
Scallions



1 Clove | 2 Cloves
Garlic



13.4 oz | 26.8 oz
Kidney Beans



16 oz | 32 oz
Chicken Legs



1 TBSP | 2 TBSP
Blackening Spice



1/2 Cup | 1 Cup
Jasmine Rice



1 | 2
Chicken Stock
Concentrate



1 tsp | 2 tsp
Smoked Paprika



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 tsp | 1 tsp
Hot Sauce

HELLO

BLACKENING SPICE

A smoky, warming blend of paprika, cayenne, oregano, thyme, onion, garlic, and white and black pepper



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 910

GET A LEG UP

The key to getting the skin on your chicken legs crispy cracklin'? Patting them as dry as you can in step 2. Removing moisture will help the skin crisp up in the oven while the meat stays tender and juicy.

BUST OUT

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

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Line a baking sheet with foil. **Wash and dry all produce.**
- Core, deseed, and finely dice **green pepper**. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **garlic**. Drain and rinse **beans**.



2 ROAST CHICKEN

- Pat **chicken*** dry with paper towels. Place on prepared sheet and drizzle each leg with **oil**. Season generously all over with **salt**, then rub with **Blackening Spice**. Arrange skin sides up.
- Roast on top rack until browned and cooked through, 28-32 minutes.



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.



4 COOK VEGGIES

- While rice cooks, heat a large drizzle of **olive oil** in a medium pot over medium-high heat. Add **green pepper**; cook, stirring occasionally, until slightly softened, 4-5 minutes.
- Stir in **scallion whites** and **garlic**; cook for 30 seconds.



5 SIMMER BEANS

- Stir **beans**, **paprika**, **stock concentrate**, **¼ cup water (½ cup for 4 servings)**, and a big pinch of **salt** and **pepper** into pot. Bring mixture to a simmer, then reduce heat to low. Cook until thickened, 4-6 minutes.
- Turn off heat; stir in **1 TBSP butter** and season with **salt** and **pepper**. Cover to keep warm.



6 FINISH & SERVE

- While beans simmer, in a small bowl, combine **sour cream** with **hot sauce** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.
- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Divide rice, **beans**, and **chicken** between plates. Drizzle everything with **crema** and **scallion greens**. Serve.

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