



BBQ-GLAZED CHICKEN LEGS

with Cheesy Smashed Fingerlings & Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz
Chicken Legs



12 oz | 24 oz
Fingerling Potatoes



6 oz | 12 oz
Green Beans



4 TBSP | 8 TBSP
Classic BBQ
Sauce



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



2 TBSP | 4 TBSP
Smoky Red
Pepper Crema
Contains: Milk, Soy

HELLO

SMASHED FINGERLINGS

Roasting the spuds, then smashing to flatten and roasting again yields satisfyingly craggy, crispy edges.



PREP: 0 MIN

COOK: 40 MIN

CALORIES: 600



YOU DRIVE ME GLAZY

While a marinade seasons meat from the start, a glaze is best applied toward the end of cooking (as seen in step 2). A few minutes in the oven will turn the barbecue sauce into a rich, caramelized layer of finger-lickin' goodness.

BUST OUT

- Baking sheet
- Aluminum foil
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 6 tsp)

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



1 ROAST CHICKEN & POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. Line a baking sheet with foil. **Wash and dry produce** (except green beans).
- Pat **chicken*** dry with paper towels. Season all over with **salt** and **pepper**; drizzle each piece with **olive oil** and rub to coat. Place skin sides up on one side of prepared sheet.
- Toss **potatoes** on empty side with a large drizzle of **olive oil**, **salt**, and **pepper**. 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 prepared sheet and toss potatoes on a separate, unlined sheet; roast chicken on top rack and potatoes on middle rack.**



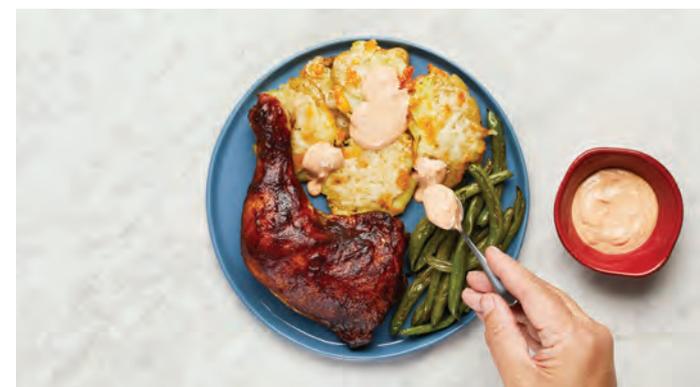
3 COOK GREEN BEANS

- When chicken and potatoes are almost done, pierce **green bean** bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes.
- **TIP: No microwave? No problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.**



2 SMASH POTATOES & GLAZE CHICKEN

- Once chicken and potatoes have roasted 20 minutes, remove sheet from oven.
- Carefully flatten **potatoes** with a spatula or heavy cup. Season with **salt** and **pepper**, then top with **Monterey Jack**.
- Brush **chicken** with half the **BBQ sauce** (save the rest for serving).
- Return to top rack until chicken is cooked through, potatoes are slightly crispy, and cheese has melted, 8-12 minutes more.
- **TIP: Push the potatoes closer together for more cheese coverage!**



4 SERVE

- Divide **chicken**, **potatoes**, and **green beans** between plates. Season green beans with **salt** and **pepper**. Top potatoes with **smoky red pepper crema** and serve with remaining **BBQ sauce** on the side for dipping.