



# COUNTRYSIDE CHICKEN LEGS

with Green Beans Amandine & Chive Mashed Potatoes



**HELLO**  
**HERBES DE PROVENCE**  
This classic blend of six aromatic herbs will transport your senses to the rolling hills of the French countryside.

**PREP: 5 MIN** | **TOTAL: 45 MIN** | **CALORIES: 700**

-  Chicken Legs
-  Yukon Gold Potatoes
-  Chives
-  Garlic
-  Sliced Almonds  
(Contains: Tree Nuts)
-  Sour Cream  
(Contains: Milk)
-  Herbes de Provence
-  Lemon
-  Tarragon
-  Green Beans
-  Dijon Mustard



## START STRONG

Making any dish *amandine*, or with an almond garnish, is a simple and elegant way to enhance flavor and texture. To take it to the next level, give your almonds a quick toast in a dry pan over medium heat before tossing them with the green beans in step 4.

## BUST OUT

- Paper towels
- Baking sheet
- Zester
- Medium pot
- Strainer
- Vegetable oil (2 tsp | 4 tsp)
- Olive oil (5 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Small bowl
- Potato masher
- Sugar
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Chicken Legs\* **16 oz** | **32 oz**
- Herbes de Provence **1 tsp** | **1 tsp**
- Yukon Gold Potatoes **12 oz** | **24 oz**
- Lemon **1** | **2**
- Chives **¼ oz** | **½ oz**
- Tarragon **¼ oz** | **¼ oz**
- Garlic **2 Cloves** | **2 Cloves**
- Green Beans **6 oz** | **12 oz**
- Sliced Almonds **½ oz** | **1 oz**
- Dijon Mustard **2 tsp** | **4 tsp**
- Sour Cream **2 TBSP** | **4 TBSP**

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

## WINE CLUB

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## 1 BAKE CHICKEN

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Pat **chicken** dry with paper towels; rub each chicken leg with a drizzle of **oil** and season all over with **salt, pepper,** and **½ tsp Herbes de Provence** (1 tsp for 4; we sent more). Place skin sides up on one side of a baking sheet. Bake on top rack for 20 minutes (we'll add more to the sheet then).



## 4 ROAST GREEN BEANS

Once **chicken** has roasted 20 minutes, remove baking sheet from oven. Toss **green beans** on empty side of same sheet with a large drizzle of **olive oil, salt,** and **pepper.** (For 4 servings, leave chicken roasting and toss green beans on a second baking sheet; roast on middle rack.) Return to oven until green beans are tender and chicken is cooked through, 10-12 minutes more. Toss roasted green beans with **almonds** and **lemon zest** to taste.

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## 2 PREP

Meanwhile, **wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Zest and quarter **lemon** (quarter both lemons for 4 servings). Mince **chives.** Pick **tarragon leaves** from stems; discard stems and mince leaves until you have 2 tsp (4 tsp for 4). Mince or grate **1 clove garlic;** leave remaining clove whole.



## 5 MAKE DRESSING

Meanwhile, in a small bowl, combine **mustard, tarragon,** half the **chives,** and as much **minced garlic** and **lemon juice** as you like. Stir in **1 TBSP olive oil** (2 TBSP for 4 servings). Season with **salt, pepper,** and a pinch of **sugar.**



## 3 COOK POTATOES

Place **potatoes** and **whole garlic clove** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Reserve **½ cup potato cooking liquid,** then drain and return potatoes to pot. Cover to keep warm.



## 6 MASH POTATOES & SERVE

Mash **potatoes** with **sour cream** and **1 TBSP butter** (2 TBSP for 4 servings) until smooth, adding splashes of **reserved potato cooking liquid** as needed. Stir in remaining **chives** and season with **salt** and **pepper.** Divide **chicken, green beans,** and **mashed potatoes** between plates. Spoon **dressing** over chicken. Serve with any remaining **lemon wedges** on the side.

## ALL DRESSED UP

Next time, try pairing this Dijon and herb vinaigrette with shrimp instead.

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