



# FIGGY BALSAMIC CHICKEN LEGS

with Mashed Potatoes and Cranberry Pecan Slaw



## HELLO

### BALSAMIC FIG SAUCE

A little bit sweet, a little bit tangy, and all fruit-forward fun

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 970



Chicken Legs



Shallot



Honey Sesame Pecans  
(Contains: Tree Nuts)



Dried Cranberries



Sour Cream  
(Contains: Milk)



Balsamic Vinegar



Milk  
(Contains: Milk)



Yukon Gold Potatoes



Lemon Juice



Broccoli Slaw



Mayonnaise  
(Contains: Eggs)



Fig Jam



Chicken Stock Concentrate

## START STRONG

The sauce in this recipe has both sweet and tart flavors that may be unfamiliar to kids. You might want to serve this on the side and encourage everyone to add it to taste.

## BUST OUT

- Paper towel
- Strainer
- Large pan
- Medium bowl
- Baking sheet
- Potato masher
- Medium pot
- Vegetable oil (2 tsp)
- Butter (4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 4-person

- Chicken Legs 32 oz
- Yukon Gold Potatoes 24 oz
- Shallot 1
- Honey Sesame Pecans 1 oz
- Broccoli Slaw 8 oz
- Dried Cranberries 1 oz
- Mayonnaise 2 TBSP
- Sour Cream 8 TBSP
- Lemon Juice 4 Packs
- Fig Jam 4 TBSP
- Balsamic Vinegar 2½ TBSP
- Chicken Stock Concentrate 1
- Milk ¼ Cup

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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## 1 CRISP CHICKEN

**Wash and dry all produce.** Adjust oven rack to upper position and preheat to 450 degrees. Pat **chicken** dry with a paper towel; season with plenty of **salt** and **pepper**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add chicken skin-side down; cook without disturbing until skin is crisp, 4-5 minutes.



## 4 TOSS SLAW

Meanwhile, halve, peel, and thinly slice **shallot**. Roughly chop **pecans**. In a medium bowl, toss pecans, **broccoli slaw**, **cranberries**, **mayonnaise**, half the **sour cream**, and **lemon juice** to taste. Season with plenty of **salt** and **pepper** and set aside.



## 2 FLIP AND ROAST CHICKEN

Once skin is crisp, flip **chicken** and cook until browned on other side, 3-4 minutes more. Transfer to a baking sheet, then roast in oven until no longer pink in center, 20-25 minutes. Drain any oil from pan until only a thin layer remains; set pan aside.



## 5 MAKE SAUCE

Place pan used for chicken over medium heat and add **shallot**. Cook, tossing, until softened, 2-3 minutes. Stir in **fig jam** and **2½ TBSP vinegar** (1½ bottles—use the rest as you like). Let simmer until syrupy, about 1 minute. Stir in **stock concentrate** and **¼ cup water**. Reduce until thick and saucy, about 3 minutes, adding a splash of water if sauce reduces too much. Remove pan from heat, then stir in **2 TBSP butter**. Season with **salt** and **pepper**.



## 3 COOK POTATOES

Cut **potatoes** into ½-inch cubes, then place in a medium pot with a large pinch of **salt** and enough **water** to cover by 1 inch. Bring to a boil, then lower heat and reduce to a simmer. Cook until potatoes are easily pierced by a knife, about 12 minutes. Drain, then return potatoes to pot.



## 6 FINISH POTATOES

To pot with **potatoes**, add **2 TBSP butter**, remaining **sour cream**, and **¼ cup milk** (we sent more). Place over low heat, then mash until smooth. Season with **salt** and **pepper**. (**TIP:** Add more milk as needed for a creamy consistency.) Divide potatoes and **slaw** between plates. Arrange **chicken** on top of potatoes and spoon **sauce** over.

## FRESH TALK

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