



MAPLE MUSTARD CHICKEN LEGS

with Mashed Potatoes & Nutty Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz
Chicken Legs



1 TBSP | 2 TBSP
Fry Seasoning



12 oz | 24 oz
Yukon Gold
Potatoes



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



2 TBSP | 4 TBSP
Maple Syrup



2 tsp | 4 tsp
Dijon Mustard



6 oz | 12 oz
Green Beans



½ oz | 1 oz
Pecans
Contains: Tree Nuts

HELLO

MAPLE MUSTARD SAUCE

Sugary maple and zesty Dijon team up to create a tangy-sweet condiment for the ages.



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 700



BEST SPUDS

If you have a few extra minutes on your hands and prefer your mashed potatoes extra smooth and creamy, you can peel the spuds before dicing and boiling in step 2. You're the chef, after all.

BUST OUT

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

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1 ROAST CHICKEN

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry all produce.**
- Pat **chicken*** dry with paper towels and season all over with **Fry Seasoning, salt, and pepper.** Drizzle with **olive oil** and rub to evenly coat with seasoning. Place skin sides up on one side of a baking sheet. (**For 4, spread chicken out across entire sheet.**) **TIP: For easy cleanup, line baking sheet with foil first.**
- Roast on top rack for 20 minutes (you'll add more to the sheet then).



4 ROAST GREEN BEANS

- Once **chicken** has roasted 20 minutes, remove baking sheet from oven.
- Carefully add **green beans** to empty side. Using tongs, toss with a drizzle of **olive oil.** Season with **salt and pepper.** (**For 4 servings, leave chicken roasting and add green beans to a second sheet; roast on middle rack.**)
- Return to top rack until chicken is cooked through and green beans are tender and slightly crisp, 10 minutes more.



2 MAKE MASHED POTATOES

- Meanwhile, dice **potatoes** into ½-inch pieces.
- Place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Turn off heat. Reserve **½ cup potato cooking liquid,** then drain and return potatoes to pot.
- Mash with **sour cream** and **2 TBSP butter (4 TBSP for 4 servings)** until smooth, adding splashes of reserved potato cooking liquid as needed. Season generously with **salt and pepper.** Keep covered off heat until ready to serve.



5 TOAST NUTS

- Meanwhile, roughly chop **pecans.**
- Once **green beans** and **chicken** are done, remove baking sheet from oven. Transfer chicken to a plate, then sprinkle pecans over green beans.
- Return sheet to oven until nuts are toasted, 1-2 minutes.



3 MAKE SAUCE

- While potatoes cook, in a small microwave-safe bowl, combine **maple syrup** and **mustard.** Season with **salt and pepper.**
- Microwave until slightly thickened, 30 seconds. Set aside.



6 SERVE

- Divide **chicken, potatoes, and nutty green beans** between plates. Spoon **maple mustard sauce** over chicken and serve. **TIP: If necessary, microwave sauce for 5-10 seconds before spooning over chicken.**

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