



MEDITERRANEAN ROASTED CHICKEN LEGS

with Tomato Orzo, Roasted Carrots, and Yogurt Sauce



HELLO

MEDITERRANEAN SPICE BLEND

A mix of oregano, mint, coriander, and sumac brings the flavors of the grand bazaar.

PREP: 10 MIN | **TOTAL: 45 MIN** | **CALORIES: 1140**



Carrots



Mediterranean Spice Blend



Lemons



Roma Tomatoes



Greek Yogurt
(Contains: Milk)



Za'atar



Red Onions



Chicken Legs



Scallions



Garlic



Honey



Orzo Pasta
(Contains: Wheat)

START STRONG

The best way to tell when chicken is done roasting is to measure the temperature at the thickest part of the thigh—it should read 165 degrees on an instant-read thermometer.

BUST OUT

- Large pot
- Paper towel
- Peeler
- Zester
- 2 Baking sheets
- Small bowl
- Olive oil (2 tsp)
- Strainer
- Vegetable oil (2 tsp)
- Butter (4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Carrots 6
- Red Onions 2
- Mediterranean Spice Blend 2 TBSP
- Chicken Legs 32 oz
- Lemons 2
- Scallions 4
- Roma Tomatoes 2
- Garlic 2 Cloves
- Greek Yogurt 8 oz
- Honey 2 oz
- Za'atar 1 TBSP
- Orzo Pasta 12 oz

WINE CLUB

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust racks to middle and upper positions and preheat oven to 450 degrees. Bring a large pot of salted water to a boil. Peel and trim carrots, then slice diagonally into 1/2-inch-thick coins. Halve and peel onions, then cut into 1/2-inch-thick wedges.



4 MAKE SAUCE AND COOK PASTA

In a small bowl, stir together yogurt, lemon zest, juice from two lemon halves, half the honey (2 packets), and a pinch of za'atar (save the rest for garnish). Season with salt and pepper. Set aside. Once water boils, add orzo to pot. Cook, stirring occasionally, until al dente, about 9 minutes. Reserve 3/4 cup pasta cooking water, then drain. Keep orzo in strainer and return empty pot to stove.

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2 SEASON

Toss carrots and onions on a baking sheet with a drizzle of oil, half the spice blend (1 packet), and a large pinch of salt and pepper. Pat chicken dry with a paper towel. Rub all over with a drizzle of oil, then season evenly with salt, pepper, and remaining spice blend. Arrange skin-side up on a second baking sheet.



5 STIR PASTA

Heat 2 TBSP butter and a large drizzle of olive oil in the same pot over medium-low heat. Add scallion whites and tomatoes. Cook, tossing often, until softened, 2-3 minutes. Season with salt and pepper. Add garlic and cook, tossing, until fragrant, about 1 minute. Return orzo to pot along with 1/3 cup pasta cooking water. Stir to combine. (TIP: If mixture seems dry, add more water, a splash at a time, to loosen.) Remove pot from heat.



3 ROAST

Roast chicken on upper rack and veggies on middle rack until chicken is cooked and veggies are tender, 25-30 minutes. Meanwhile, zest 1 TBSP lemon zest. Halve both lemons; cut one half into four wedges. Trim, then thinly slice scallions, separating greens and whites. Core and chop tomatoes. Mince garlic.



6 FINISH AND SERVE

Stir 2 TBSP butter and juice from remaining lemon half into pot with orzo. Season with salt and pepper. Brush or drizzle chicken with remaining honey. Divide orzo, chicken, and veggies between plates. Garnish with scallion greens. Sprinkle with remaining za'atar, if desired. Serve with yogurt sauce and lemon wedges on the side for drizzling.

FRESH TALK

What is the strangest dream you've had recently?

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