



OVEN-BAKED APRICOT CHICKEN LEGS

with Roasted Potato Wedges and Lemony Broccoli



HELLO
APRICOT MUSTARD GLAZE
A tangy-sweet coating perfect for crispy, juicy chicken legs

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 640



Chicken Legs



Yukon Gold Potatoes



Lemon



Dijon Mustard



Chili Flakes



Paprika



Fry Seasoning



Apricot Jam



Broccoli Florets

START STRONG

If the jam doesn't immediately dissolve when you add it to the pot, break up any clumps into smaller pieces. Eventually, they'll melt into a sweet and sticky glaze.

BUST OUT

- Paper towels
- Large bowl
- 2 Baking sheets
- Plastic wrap
- Zester
- Kosher salt
- Small pot
- Black pepper
- Whisk
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Chicken Legs* **16 oz | 32 oz**
- Paprika **1 tsp | 1 tsp**
- Yukon Gold Potatoes **12 oz | 24 oz**
- Fry Seasoning **1 TBSP | 1 TBSP**
- Lemon **1 | 1**
- Apricot Jam **2 TBSP | 4 TBSP**
- Dijon Mustard **2 tsp | 2 tsp**
- Broccoli Florets **8 oz | 16 oz**
- Chili Flakes **1 tsp | 1 tsp**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 BAKE CHICKEN

Adjust racks to middle and top positions and preheat oven to 450 degrees. Pat **chicken** dry with paper towels; season all over with **salt, pepper, and paprika**. Place on a baking sheet, skin sides up. Bake on top rack until chicken is cooked through and skin is crisp, 28-32 minutes.



4 GLAZE CHICKEN

Once **chicken** is cooked through, remove from oven and brush with half the **glaze**. Continue baking until glaze is tacky and has dried out a bit, 3-5 minutes.



2 ROAST POTATOES

While chicken bakes, **wash and dry all produce**. Cut **potatoes** into ½-inch-thick wedges. Toss on a second baking sheet with a large drizzle of **olive oil, salt, pepper, half the Fry Seasoning** (we sent more; use all for 4 servings). Bake on middle rack until browned and tender, 20-25 minutes.



5 COOK BROCCOLI

Meanwhile, place **broccoli** in a large, microwave-safe bowl with **1 TBSP water**. Cover bowl with plastic wrap and poke a few holes in wrap. Microwave until tender, 1-2 minutes. Drain any excess water. (**TIP:** No microwave? No problem! Steam broccoli in a medium pot with a splash of water until tender, 5-7 minutes.) Stir in **lemon zest, 1 TBSP butter** (2 TBSP for 4 servings), and a pinch of **salt and pepper**. Sprinkle with **chili flakes** to taste.



3 MAKE GLAZE

Meanwhile, zest **lemon** until you have ½ tsp; quarter lemon. In a small pot, combine **jam, half the mustard** (we sent more; use all for 4 servings), and **1 TBSP butter**. Heat over medium heat, whisking until smooth, 1-2 minutes. Turn off heat; stir in a squeeze or two of **lemon juice**. Season with a pinch of **salt**.



6 SERVE

Divide **chicken, broccoli, and potatoes** between plates. Drizzle remaining **glaze** over chicken. Serve with remaining **lemon wedges** on the side.

IMPRESSIVE

Try making a batch of crispy potato wedges for a dinner party with a side of garlic mayo for dipping!

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