



OVEN-BAKED CHICKEN LEGS

with Mac 'n' Cheese, Broccoli, and Ranch Spice



HELLO
OVEN-BAKED CHICKEN
 Thanks to a layer of breadcrumbs, you've got all the crunch of fried chicken without the actual frying.

PREP: 15 MIN | TOTAL: 50 MIN | CALORIES: 980



Gemelli Pasta
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Milk
(Contains: Milk)



Flour
(Contains: Wheat)



Chicken Legs



Honey



Monterey Jack Cheese
(Contains: Milk)



Dijon Mustard



Ranch Spice Blend



Panko Breadcrumbs
(Contains: Wheat)



Paprika



Scallions



Hot Sauce



Broccoli Florets

START STRONG

Calling all young chefs! Kids can help with steps like making the coatings for the chicken, microwaving the broccoli, and plating the finished dish.

BUST OUT

- Baking sheet
- Aluminum foil
- Medium pot
- Strainer
- Olive oil (1 TBSP)
- Butter (3 TBSP)
(Contains: Milk)
- 2 Shallow dishes
- Zip-close bag
- Small bowl
- Medium bowl
- Plastic wrap

INGREDIENTS

Ingredient 4-person

- Gemelli Pasta 6 oz
- Dijon Mustard 2 tsp
- Sour Cream 4 TBSP
- Ranch Spice Blend 1 TBSP
- Milk 6.75 oz
- Panko Breadcrumbs 1½ Cup
- Flour 3 TBSP
- Paprika 1 tsp
- Chicken Legs 32 oz
- Scallions 2
- Honey 1 oz
- Hot Sauce 1 tsp
- Monterey Jack Cheese ½ Cup
- Broccoli Florets 16 oz

WINE CLUB

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1 PREHEAT OVEN AND COOK PASTA

Wash and dry all produce. Adjust rack to middle position and preheat oven to 450 degrees. Line a baking sheet with aluminum foil and brush with a drizzle of **olive oil**. Bring a medium pot of **salted water** to a boil. Once boiling, add **gemelli** and cook until al dente, 10-12 minutes. Drain and set aside.



4 PREP AND START SAUCE

Meanwhile, trim and thinly slice **scallions**, separating greens and whites. In a small bowl, mix **honey** and **hot sauce**. Season with **salt** and set aside. 5-8 minutes before chicken is done, add **1 TBSP butter** and **scallion whites** to pot used for pasta. Heat over medium-high heat. Once scallions soften, about 1 minute later, add remaining 1 TBSP **flour**. Season with salt and **pepper**. Cook, stirring, for about 30 seconds.

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2 PREP CRUST

Meanwhile, mix **mustard**, **2 TBSP sour cream**, half the **ranch spice**, and **1 TBSP milk** in a shallow dish (save the rest of everything). In another shallow dish, mix remaining ranch spice and **panko**. Place **2 TBSP flour** (from 2 packets), **paprika**, **salt**, and **pepper** in a large, zip-close bag. Add **chicken** to bag and shake to coat.



5 STIR PASTA AND STEAM

Whisk rest of **milk** into pot and bring to a boil. Let bubble until thickened, about 2 minutes. Whisk in **cheese** and remaining **sour cream**. Stir in **gemelli**. Season with **salt** and **pepper**. Place **broccoli** and **2 TBSP water** in a medium, microwave-safe bowl. Cover with plastic wrap and poke a few holes in wrap. Microwave on high until tender, about 3 minutes. Drain and toss with **2 TBSP butter**. Season with salt and pepper.



3 BAKE CHICKEN

Working one piece at a time, coat **chicken** all over in **sour cream mixture**, then add to dish with **panko** and coat all over in crumbs, pressing to adhere. Transfer to lined baking sheet, arranging skin-side up, and sprinkle with a large drizzle of **olive oil**. Bake in oven until crumbs are golden brown and meat is cooked through, 35-40 minutes.



6 PLATE AND SERVE

Divide **chicken**, **pasta**, and **broccoli** between plates. Sprinkle with **scallion greens**. Drizzle chicken with **honey mixture** and serve.

FRESH TALK

If you could be invisible for a day, what would you do?

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