



SHEET PAN CHERRY-GLAZED CHICKEN LEGS

with Herby Potatoes, Green Beans & Roasted Garlic Dipping Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



¼ oz | ¼ oz
Thyme



2 Cloves | 4 Cloves
Garlic



16 oz | 32 oz
Chicken Legs



1 TBSP | 2 TBSP
Smoky Cinnamon
Paprika Spice



2 TBSP | 4 TBSP
Cherry Jam



1 | 2
Lemon



6 oz | 12 oz
Green Beans



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

HELLO

ROASTED GARLIC

Roasting this awesome allium brings out its natural sweetness and fills your home with an irresistible aroma.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 850



CHECK ON IT

While a marinade seasons meat from the start, a glaze is best applied toward the end of cooking (as you'll do in step 4). A few minutes in the oven will turn the cherry jam into a rich, caramelized layer of finger-lickin' goodness.

BUST OUT

- Baking sheet
- Aluminum foil
- Paper towels
- Zester
- Medium bowl
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 1 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce** (except green beans).
- Dice **potatoes** into 1-inch pieces. Strip **thyme leaves** from stems; chop leaves until you have 2 tsp.
- **4 SERVINGS: Chop thyme leaves until you have 1 TBSP.**



4 GLAZE CHICKEN

- Once everything has roasted 20 minutes, remove sheet from oven.
- Transfer foil-wrapped **garlic** to a cutting board.
- Brush tops of **chicken** with **jam**. Return to oven until chicken is cooked through and potatoes are golden brown, 8-12 minutes more.



2 TOSS POTATOES & GARLIC

- Toss **potatoes** on one side of a baking sheet with a large drizzle of **olive oil**, **chopped thyme**, **salt**, and **pepper**.
- Place **whole garlic cloves** in the center of a small piece of foil; drizzle with **olive oil** and season with **salt** and **pepper**. Cinch into a packet and place on same sheet.



5 COOK BEANS & MAKE SAUCE

- Meanwhile, zest and quarter **lemon**. Gently mash roasted **garlic** with a fork.
- Pierce **green bean** bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. Transfer beans to a medium bowl and toss with **1 TBSP butter**, half the **lemon zest**, **salt**, and **pepper**.
- In a small bowl, combine **mayonnaise**, **sour cream**, mashed garlic, a squeeze of **lemon juice**, and remaining lemon zest to taste. Season with **salt** and **pepper**.
- **TIP: No microwave? No problem! Steam the green beans in a small pot with a splash of water until just tender, 5-7 minutes.**



3 ROAST

- Pat **chicken*** dry with paper towels. Drizzle with **olive oil** and rub all over with **Cinnamon Paprika Spice**, **salt**, and **pepper**.
- Place skin sides up on opposite side of sheet from **potatoes**. Roast on top rack for 20 minutes (you'll glaze the chicken then).



6 SERVE

- Divide **chicken**, **potatoes**, and **green beans** between plates with **sauce** for dipping. Serve with remaining **lemon wedges** on the side.

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