



CHICKEN MUMMY ROAST

with Cranberry Sage Stuffing and Green Bean Ghoul Fingers



HELLO

CRAISINS® DRIED CRANBERRIES



The delicious taste of Craisins® Dried Cranberries isn't a trick—it's all treat.

PREP: 10 MIN | TOTAL: 55 MIN | CALORIES: 870



Half Chicken



Demi-Baguettes
(Contains: Wheat)



Celery



Green Beans



Ocean Spray®
Craisins® Original
Dried Cranberries



Fall Harvest
Spice Blend



Yellow Onion



Sage



Chicken Stock
Concentrates

START STRONG

The chicken may be done cooking before the rest of the meal. If so, remove it from the sheet, set it aside to rest, and continue roasting the green beans.

BUST OUT

- Baking sheet
- Small pan
- Aluminum foil
- Medium bowl
- Oil (1 TBSP | 2 TBSP)
- Butter (1½ TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Half Chicken 24 oz | 48 oz
- Fall Harvest Spice Blend 1 TBSP | 2 TBSP
- Demi-Baguettes 1½ | 3
- Yellow Onion 1 | 2
- Celery 1 | 2
- Sage ¼ oz | ¼ oz
- Craisins® Dried Cranberries 1.16 oz | 2.32 oz
- Chicken Stock Concentrates 2 | 4
- Green Beans 6 oz | 12 oz

HELLO WINE



PAIR WITH

Voilà Pays d'Oc Pinot Noir, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust oven rack to middle and upper positions; preheat oven to 450 degrees. Place **chicken** skin-side up on a baking sheet. Sprinkle with **2 tsp harvest spice** (we sent more), **salt, pepper**, and a drizzle of **oil**; rub in to moisten. Tear **1½ baguettes** into roughly ¾-inch pieces. Place on same sheet (use the rest as you like).



4 MAKE STUFFING

Add **baguettes** and **Craisins® Dried Cranberries** to pan and toss to combine. Stir in **stock concentrates** and **1 cup water**, tossing so that liquid is absorbed. Season with **salt** and **pepper**. Cover with foil and bake in oven on upper rack for 15 minutes. **TIP:** Transfer everything to a baking dish first if your pan isn't ovenproof.



2 COOK CHICKEN AND PREP

Place sheet in oven. Let roast until bread is crisp and golden, 6-7 minutes. Remove **baguettes** from baking sheet and set aside. Return **chicken** to oven on middle rack and roast until no longer pink in the thickest part of thigh, 35-45 minutes. Meanwhile, halve, peel, and dice **onion**. Finely chop **celery**. Pick and chop **sage** leaves until you have 1 TBSP.



5 COOK GREEN BEANS AND FINISH STUFFING

Toss **green beans**, a drizzle of **oil**, and a pinch of **salt** and **pepper** in a medium bowl. Once chicken has roasted about 30 minutes, remove from oven and spread green beans on same sheet. Return to oven and roast until beans are tender and chicken is done, 10-12 minutes. Remove foil from **stuffing** and continue baking until crisp on top, 10-12 minutes.



3 COOK VEGGIES

Heat a drizzle of **oil** in a small pan over medium heat (use an ovenproof pan if you have one). Add **onion** and **celery**. Cook until very soft, 6-8 minutes. Season with **salt** and **pepper**. Toss in **1½ TBSP butter**, **chopped sage**, and remaining **harvest spice**. Cook, stirring, until butter is melted and herbs are fragrant, about 30 seconds.



6 CARVE AND SERVE

Let **chicken** rest for a few minutes after removing from oven, then slice between breast and leg to separate into two pieces (halve breast and divide leg to give everyone both white and dark meat). Divide **stuffing**, **green beans**, and **chicken** between plates and serve.

SPOOKY!

The scent of a chicken roasting will bring out hungry ghouls and goblins.

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