



# OVEN-BAKED APRICOT CHICKEN LEGS

with Roasted Potato Wedges and Lemony Broccoli



## HELLO APRICOT MUSTARD GLAZE

A little bit sweet, a little bit spunky, and finger-lickin' good all around

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 810



Chicken Legs



Yukon Gold Potatoes



Lemon



Dijon Mustard



Chili Flakes



Paprika



Fry Seasoning



Apricot Jam



Broccoli Florets

## START STRONG

Want to know the secret to extra-toasty roasted potatoes? Put a baking sheet in the oven before turning it on. When those spuds hit that hot surface, they'll begin to sizzle and crisp.

## BUST OUT

- Paper towel
- Large bowl
- 2 Baking sheets
- Plastic wrap
- Zester
- Small pot
- 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 ½ TBSP | 1 TBSP
- Lemon 1 | 1
- Apricot Jam 1 oz | 2 oz
- Dijon Mustard 1 tsp | 2 tsp
- Broccoli Florets 8 oz | 16 oz
- Chili Flakes  1 tsp | 1 tsp

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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## 1 BAKE CHICKEN

Adjust racks to middle and upper positions and preheat oven to 450 degrees. Pat **chicken** dry with a paper towel. Season all over with **salt, pepper,** and **paprika**. Place on a baking sheet skin-side up. Bake in oven on upper rack until cooked through and skin is crisp, about 30 minutes.



## 4 GLAZE CHICKEN

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



## 2 ROAST POTATOES

**Wash and dry all produce.** While chicken bakes, cut **potatoes** into ½-inch-thick wedges. Toss on a second baking sheet with **salt, pepper,** half the **fry seasoning** (use the rest as you like), and a large drizzle of **olive oil**. Bake in oven on middle rack until browned and tender, about 25 minutes.



## 5 COOK BROCCOLI

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 on high until tender, 4-5 minutes. Carefully remove wrap, then drain water from bowl. Stir in **lemon zest, 1 TBSP butter,** and a pinch of **salt and pepper**. Sprinkle with **chili flakes** to taste.



## 3 MAKE GLAZE

Meanwhile, zest **lemon** until you have ½ tsp zest, then cut into quarters. Place **jam, 1 tsp mustard** (we sent more), and **1 TBSP butter** in a small pot. Heat over medium heat while whisking until smooth, about 2 minutes. Remove pot from heat and stir in a squeeze or two of lemon. Season with a pinch of **salt** and set aside.



## 6 SERVE

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

## MEGA!

Chicken with a sticky-sweet sauce is a guaranteed blockbuster.

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