## **EveryPlate**

**10 MIN** 

**45 MIN** 



## WHAT WE SEND (2 servings) 4 servings)

**★ Keep refrigerated**



Carrots\* (12 oz | 24 oz)



Garlic (2 Cloves | 4 Cloves)



**Paprika** (1 | 2)



Yukon Gold Potatoes\*

(5|10)



Chicken Legs\* (1 | 2)

**Dijon Mustard** 

(1 | 2)



Chives\*

(1 | 2)

Sour Cream \* (2 | 4)

Contains: Milk



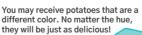
Lemon \*

(1 | 2)



Chicken Stock Concentrate

(1 | 2)





**Kosher Salt** Black Pepper (2 TBSP | 4 TBSP)

**Butter** Contains: Milk Cooking Oil (3 tsp | 5 tsp)

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instructions on the flip side of this card to learn how to modify your meal.



**Brussels** Sprouts @

(1 | 2)

## CHEF'S

Schmaltzy carrots, you ask? YES, we say! And no, we're not talking about overly sentimental carrots. These guys are roasted alongside skin-on chicken legs and thus get lightly glazed with the rendered fat (aka schmaltz, aka the most delicious secret ingredient there is). Cue the swoons.



Adjust rack to top position and preheat oven to 425 degrees. Wash and dry all produce. Trim, peel, and cut carrots into ½-inch-thick rounds. Dice potatoes into ½-inch pieces. Peel garlic; finely chop 1 clove (2 cloves for 4 servings) and keep remaining garlic whole. Mince chives. Quarter lemon.





Toss carrots on one side of a baking sheet with a drizzle of oil, salt, and pepper. Pat chicken legs dry with paper towels and place on empty side. Rub each leg all over with a drizzle of oil, paprika, salt, and pepper; arrange skin sides up. Roast on top rack until carrots are tender and chicken is browned and cooked through, 28–32 minutes. (If carrots finish first, remove from sheet and continue roasting chicken; if skin is not yet crispy, broil 2–3 minutes more.)



Toss **Brussels sprouts** on a separate baking sheet from chicken with a **drizzle of oil, salt,** and **pepper**. Roast on middle rack until browned and tender, 18–22 minutes.



Meanwhile, place potatoes and whole garlic in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until potatoes are tender, 12–15 minutes. Reserve ½ cup potato cooking liquid, then drain and return potatoes and garlic to pot. Mash with half the sour cream (you'll use the rest in the next step) and 1 TBSP butter (2 TBSP for 4 servings) until smooth, adding splashes of reserved potato cooking liquid as needed. Stir in half the chives and season generously with salt and pepper. Keep covered off heat until ready to serve.



Melt 1 TBSP butter (2 TBSP for 4 servings) in a medium pan over medium-high heat. Add chopped garlic and cook until fragrant, 30 seconds. Stir in stock concentrate, half the mustard, and 2 TBSP water (4 TBSP for 4). Bring to a simmer and cook until slightly reduced, 2–3 minutes. Remove from heat and stir in remaining sour cream, remaining chives, and a squeeze of lemon juice to taste. Taste and add more mustard if desired.



Divide **chicken**, **carrots**, and **mashed potatoes** between plates. Drizzle **sauce** over chicken. Serve with any **remaining lemon wedges** on the side.