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ROASTED LEMON CHIVE CHICKEN LEGS

with Schmaltzy Carrots & Garlic Mashed Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Carrots *
(12 oz | 24 oz)



**Yukon Gold
Potatoes ***
(5 | 10)



Garlic
(2 Cloves | 4 Cloves)



Chives *
(1 | 2)



Lemon *
(1 | 2)



Chicken Legs *
(1 | 2)



Paprika
(1 | 2)



Sour Cream *
(2 | 4)
Contains: Milk



**Chicken Stock
Concentrate**
(1 | 2)



Dijon Mustard
(1 | 2)

You may receive potatoes that are a different color.
No matter the hue, they will be just as delicious!

PREP IN **10 MIN** READY IN **45 MIN**



If you chose a different protein when placing your order,
follow the **CustomPlate** instructions on the flip side of this
card to learn how to modify your meal.



Ranch Steak 🍖
(1 | 2)

Butter 🧈

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Cooking Oil
(1 TBSP | 2 TBSP)

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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)! Psst—melted butter works, too.

1.



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

2.



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.**)

⇌ Spread **carrots** out across entire sheet; toss with **1 TBSP melted butter** along with the **oil**, **salt**, and **pepper**. (This will make up for the lack of chicken schmaltz!)

3.



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 **1/2 cup potato cooking liquid**, then drain; 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.

⇌ Pat **steak** dry with paper towels; season all over with **paprika**, **salt**, and **pepper**. Heat a **drizzle of oil** in a medium pan over medium-high heat. Add steak and cook to desired doneness, 3–6 minutes per side. Transfer to a cutting board to rest for at least 5 minutes. Thinly slice steak against the grain.

4.



Melt **1 TBSP butter** (**2 TBSP for 4 servings**) in a medium pan over medium heat. Add **chopped garlic** and cook, stirring, 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.

⇌ Use pan used for steak here.

5.



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

*Chicken is fully cooked when internal temperature reaches 165 degrees.
Steak is fully cooked when internal temperature reaches 145 degrees.*

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