



APRICOT DIJON CHICKEN LEGS

with Roasted Carrots and Lemon Garlic Couscous

WHAT WE SEND (2 servings | 4 servings)

✳️ Keep refrigerated

Chicken is fully cooked when internal temperature reaches 165 degrees.



Chicken Legs *
(1 | 2)



Paprika
(1 | 2)



Carrots *
(12 oz | 24 oz)



Lemon *
(1 | 2)



Garlic
(1 Clove | 2 Cloves)



Apricot Jam
(1 | 2)



Dijon Mustard
(1 | 1)



Israeli Couscous
(1 | 2)
Contains wheat



Chili Flakes
(1 | 1)

WHAT YOU'LL NEED

Olive Oil
(2 tsp | 4 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains milk

CHEF'S TIP

We're on Team Chicken Legs here at EP. First of all, they're a 2-in-1 food (a drumstick and a thigh). Once baked, their skin gets ultra-crispy while the meat stays super-juicy. As if textural excellence weren't enough, they're the perfect canvas for a sweet and tangy glaze. Be prepared to order your Team CL jersey as soon as dinner's over.



1. Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Pat **chicken legs** dry with paper towels and season all over with **salt, pepper, and paprika**. Place skin sides up on one side of a baking sheet. Bake on top rack for 10 minutes (we'll add the carrots then). (For 4 servings, spread chicken out across whole sheet.)



2. Meanwhile, peel and cut **carrots** on a diagonal into ½-inch-thick pieces. Once **chicken** has roasted 10 minutes, remove baking sheet from oven. Carefully toss carrots on empty side of sheet with a **drizzle of olive oil, salt, and pepper**. (For 4 servings, add carrots to a second baking sheet and roast on middle rack.) Return to oven until chicken is cooked through and carrots are browned and tender, 20-22 minutes.



3. While chicken and carrots roast, zest and quarter **lemon** (quarter both lemons for 4 servings). Peel and finely chop **garlic**. In a small bowl, combine **jam, half the mustard** (for 4, use all the mustard), a **drizzle of olive oil**, and a squeeze of **lemon juice** until smooth. Set aside.



4. Melt **1 TBSP butter** in a medium pot over medium-high heat. Add **garlic** and cook until fragrant, 30 seconds. Stir in **couscous** to coat, then add **¾ cup water** (1 ½ cups for 4 servings) and a large pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until couscous is tender, 6-8 minutes. Drain any excess water, if necessary. Keep covered off heat.



5. Once **chicken** is cooked through, remove from oven and brush with **half the apricot glaze**. Return to oven until glaze is tacky, 3-5 minutes. To pot with **couscous**, stir in **lemon zest, 1 TBSP butter** (2 TBSP for 4 servings), and **lemon juice** to taste. Season with **salt and pepper**.



6. Divide **chicken, couscous, and carrots** between plates. Drizzle chicken with **remaining glaze**. Sprinkle carrots with **chili flakes** to taste. Serve with any remaining **lemon wedges** on the side.

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