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## ROASTED LEMON CHIVE CHICKEN LEGS

with Garlic Mashed Potatoes & Schmaltsy Carrots

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

\* Keep refrigerated



**Carrots \***  
(12 oz | 24 oz)



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



**Chives \***  
(1 | 2)



**Lemon \***  
(1 | 2)



**Garlic**  
(2 Cloves | 4 Cloves)



**Chicken Legs \***  
(1 | 2)



**Sour Cream \***  
(2 | 4)  
*Contains: Milk*



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



**Paprika**  
(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!

### YOU'LL NEED

**Kosher Salt  
Black Pepper**

**Butter**  
(2 TBSP | 4 TBSP)  
*Contains: Milk*

**Cooking Oil**  
(3 tsp | 5 tsp)

**\$20**

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**Brussels  
Sprouts** 🍷  
(1 | 2)

## CHEF'S TIP

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.

1.



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**.

↔ Adjust racks to top and middle positions. Trim and halve **Brussels sprouts** lengthwise.

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.**)

↔ 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.

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 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.

4.



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.

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.*

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